

# SIEMENS

## **Making cooking as much fun as eating**

Please read this instruction manual. This will ensure that you make full use of all the technical benefits the oven has to offer.

It will provide you with important safety information. You will be familiarised with the individual components of your new oven. And we will show you how to make settings step by step. It is quite simple.

The tables list the adjustment values and shelf levels for numerous popular dishes. All these dishes are tested in our cooking studio.

In the unlikely event of a malfunction, look here for information on how to rectify minor faults yourself.

A detailed table of contents will help you to find your way around quickly.

Enjoy your meal!

## **Instructions for use**

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**HB 78P.70, HB 78P.70 E, HB 78P.70 S**

**en**

**9000 418 133**

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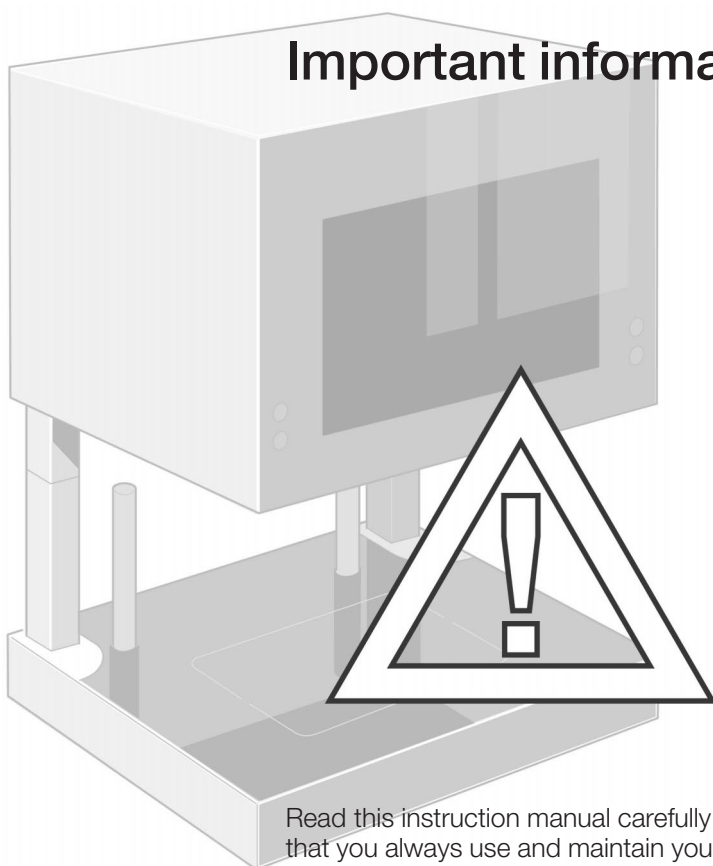
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## Important information

Read this instruction manual carefully to make sure that you always use and maintain your oven safely and correctly.

Please keep the instruction manual and installation instructions in a safe place. If the oven changes owners, the manual and instructions should always be included.

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# Safety information

Please read and observe the following information to ensure that nothing untoward happens when you are handling your oven and you can enjoy it for a long time.

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## Before installation

Observe the information in the installation instructions.

### Transport damage

Check the appliance for damage after unpacking it. Do not connect the appliance if it has been damaged in transport.

### Electrical connection

Only allow a licensed professional to connect the appliance. Damage caused by incorrect connection is not covered under warranty.

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## Information for your safety

This appliance is intended for domestic use only. This appliance must only be used for food preparation.

Adults and children must not operate the appliance without supervision,

- if they are physically or mentally incapable of doing so or
- if they lack the knowledge and experience.

Never let children play with the appliance.

### Hot cooking compartment

Risk of burns.

Never touch the ceramic, the internal surfaces of the cooking compartment or the heating elements when they are hot. Open the oven carefully. Hot steam may escape.

Keep children at a safe distance.

Risk of fire.

Never store combustible items in the cooking compartment. Never place greaseproof paper on the ceramic.

Never open the appliance door if there is smoke inside. Switch off the appliance. Pull out the mains plug or switch off the appliance at the fuse in the fuse box.

Risk of short-circuit.

Never trap cables of electrical appliances in the hot oven. The cable insulation could melt.

Risk of scalding.

Never pour water onto the ceramic while it is hot. This will produce hot steam.

Risk of burns.

Never prepare food containing large quantities of drinks with a high alcohol content. Alcoholic vapours can catch fire in the cooking compartment. Only use small quantities of drinks with a high alcohol content and open the appliance door carefully.

### **Hot accessories and ovenware**

Risk of burns.

Never remove ovenware or accessories from the cooking compartment without an oven cloth or oven gloves.

### **Cooking oil and fat deposits**

Risk of fire.

Oil and fat can ignite very quickly. Remove large deposits of cooking oil and fat before the next use.

### **Cracks in the ceramic**

Risk of electric shock.

If there are cracks and fractures in the ceramic, stop using the oven. Call the after-sales service.

### **Incorrect repairs**

Risk of electric shock.

Incorrect repairs are dangerous. Repairs may only be carried out and damaged power cables replaced by one of our trained after-sales engineers.

If the appliance is defective, pull out the mains plug or switch off the appliance at the fuse in the fuse box. Call the after-sales service.



## Self-cleaning

Risk of fire.

Loose food residues, grease and meat juices can catch fire during the self-cleaning cycle. Remove coarse dirt from the cooking compartment before every self-cleaning cycle.

Risk of burns.

The appliance will become very hot on the outside during the self-cleaning cycle. Keep children at a safe distance.

Risk of serious damage to health.

Never let non-stick baking trays and tins go through the self-cleaning cycle. High temperatures damage the non-stick coating and poisonous gases are released.

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## Causes of damage

### Oven

Many causes of damage can be avoided. Observe the following notes.

Do not splash water into a hot oven. This could damage the enamel.

Do not place cookware so that it touches the edge of the ceramic. It must not protrude over the accessory holders. Otherwise, the ovenware touches the oven when you close it.

Use suitable ovenware. Always place it in the centre of the ceramic.

Do not cover the ventilation slots on the oven. Otherwise the oven will overheat.

When baking very moist fruit pies, do not put too much fruit on the pie. Fruit juice dripping from the baking tray leaves stains that cannot be removed. If possible, use the deeper universal pan.

Do not keep moist food in the closed cooking compartment for long periods of time. This could damage the enamel.

## **Ceramic**

Rough accessories and ovenware bases scratch the ceramic. Check your accessories and ovenware.

Salt, sugar or sand causes scratches on the ceramic. When heating, marks may appear which you will not be able to remove.

Do not use the ceramic as a work surface or storage space.

Do not use plastic ovenware. It melts and marks may appear which you will not be able to remove.

Use suitable ovenware.

## **Lift-up floor**

If the lift-up floor hits against an object, this may cause damage.

Keep the area in which the lift-up floor moves free from obstruction.

Do not stand, sit or support yourself on the ceramic.

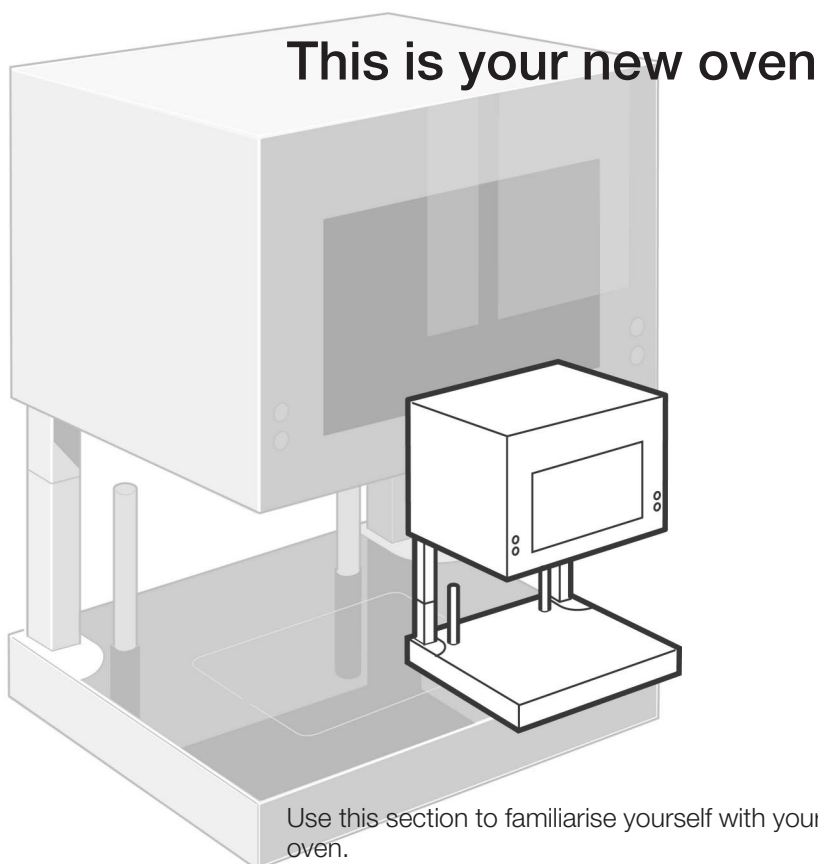
## **Adjacent cabinets**

If the seal is very dirty, the oven will not close correctly. The hot air that escapes may damage adjacent cabinets.

Keep the oven seal clean.

Allow the oven to cool while closed or wide open.

If there is only a narrow opening, the hot air can cause gradual damage to adjacent cabinets.

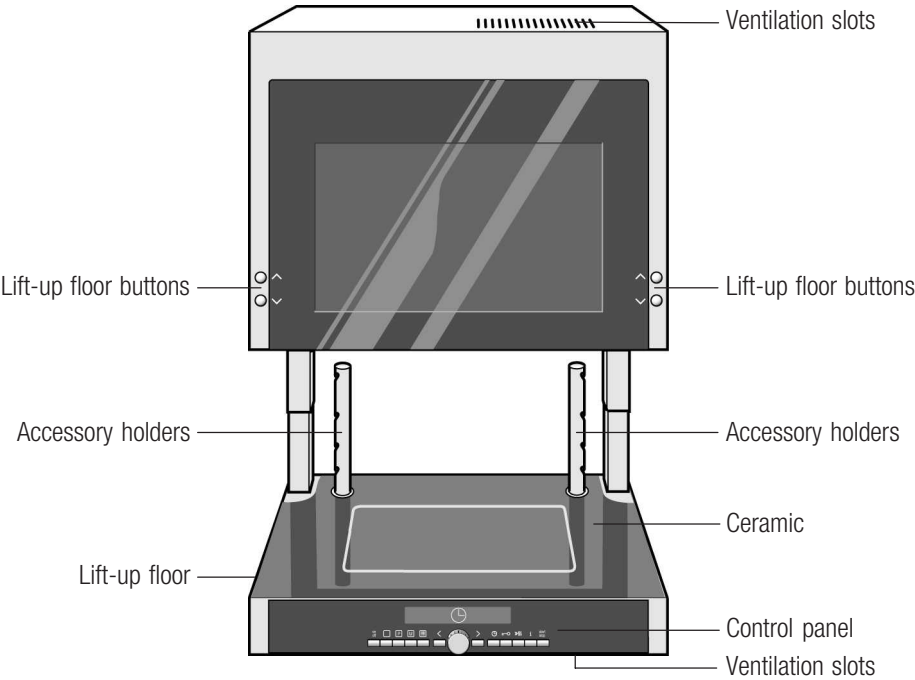


Use this section to familiarise yourself with your new oven.

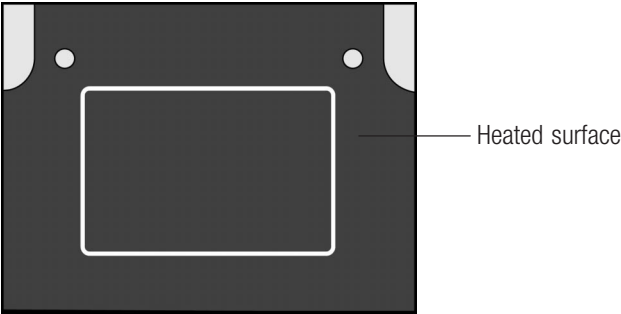
The lift-up floor, control panel and its switches and indicators are explained.

The types of heating available and the accessories included with your oven will be explained here.

# The wall oven



# The ceramic

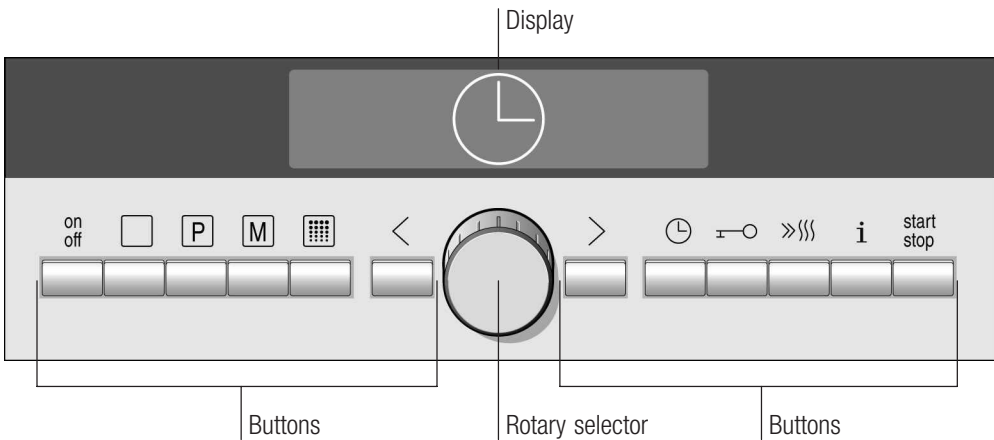


# The control panel













You can use the control panel to make settings for your oven. The different operational controls will be explained here.

## Control panel

Here is an overview of the control panel.  
Discrepancies in the data are possible, depending on the appliance model.



# Buttons

Symbol	Button function
	Switches the oven on and off
	Selects the type of heating
	Selects automatic programmes
	Short press = selects the memory Long press = stores the memory
	Selects automatic self-cleaning
	Moves left within the control panel
	Moves right within the control panel
	Opens and closes the time-setting menu
	Activates/deactivates the child lock
	Activates rapid heating
	Short press = calls up information Long press = opens or closes basic settings menu
	Short press = starts/suspends operation Long press = cancels operation

# Rotary selector

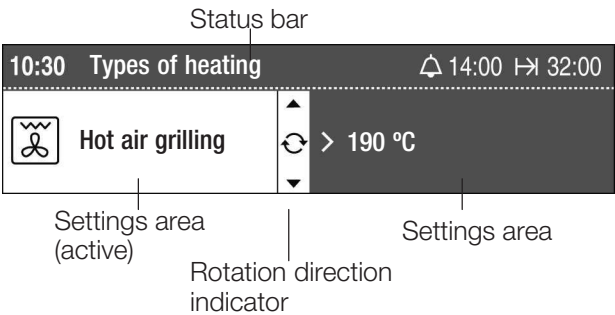
The default values and set values can be altered using the rotary selector.

The rotary selector is retractable. Press on the rotary selector to lock it in or out.

# Display

The display is divided into various areas:

- Status bar
- Setting areas
- Rotation direction indicator



## Status bar

The status bar is located at the top of the display. It shows the clock, the selected operating mode, information and the time-setting options that have been set.

## Setting areas

The two settings areas show suggested values that you can change.

The setting area which is currently active is light with black writing. You can make changes here.

You can use the < and > navigation buttons, you can switch from one settings area to the other.

The arrows < and > in the settings areas show you which way you can go with the navigation buttons.

Once you start the oven, both settings areas are dark with light writing.

## Rotation direction indicator

The ↻ indicator shows you the direction in which you can move the rotary selector.

↻ = turn the rotary selector clockwise

↻ = turn the rotary selector anti-clockwise

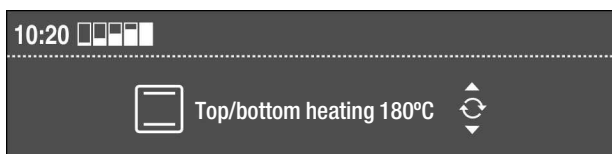
If arrows are shown in both directions, you can turn the rotary selector in both directions.

# Temperature indicator

## Heating phases

The five bars in the temperature indicator show the heating phases and the residual heat in the cooking compartment.

When the oven is started, five bars appear in the status bar. The set temperature has been reached when the last bar is filled.



The bars do not appear when settings are made for grilling and cleaning.

While the oven is heating up, you can call up the current heating temperature using the **i** button. Due to thermal inertia, the temperature displayed may differ slightly from the actual temperature in the cooking compartment.

## Residual heat

When the appliance is switched off, the temperature indicator shows the residual heat in the cooking compartment.

If the last bar is filled, the temperature in the cooking compartment is approximately 300 °C. The indicator goes out once the temperature has dropped to approximately 60 °C.



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# The lift-up floor

With the lift-up floor function, you can open your oven to attach the accessories and prepare your meals. This type of opening is very ergonomic and enables you to work comfortably with the oven. You no longer have to reach into the oven and can determine the optimum countertop level yourself.

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## Opening and closing

You can control the lift-up floor with the lift-up floor buttons on the front of the oven.

The two pairs of buttons on the left and right-hand side at the front of the oven have the same function.

### **To open the oven:**

Press the ∨ open button.

### **To close the oven:**

Press the ∧ close button.



Press the respective button until the lift-up floor has moved to the desired position.

## Anti-trap guard

If the lift-up floor meets resistance, it stops and moves back a little.

In order for the lift-up floor and anti-trap guard to function again correctly, you must close the oven.



To avoid injury and damage in any case, make sure that your hands do not become trapped. Keep the area in which the lift-up floor moves free from obstruction.

## Speed of the lift-up floor

You can change the speed at which the lift-up floor moves in the basic settings.

To do this, see the “*Basic settings*” section in the chapter “How to operate your oven”.



## Notes

The control panel is locked while the lift-up floor is moving.

Do not load the lift-up floor with more than 10 kg.

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## Saving the lift end position

You can store your preferred position of the lift-up floor. The lift-up floor will then automatically move to the stored position when you hold the  open button down for approx. 1 second. To close the oven, hold the  close button down for approx. 1 second.

## Saving

The end position of the lift-up floor can be saved in basic settings. More detailed instructions on changing basic settings can be found in the *Basic settings* section in the chapter “How to operate your oven”. Before you save the end position of the lift-up floor, please read the instructions in the section “Before using the oven for the first time”.

Prerequisite: The oven must already be switched off and closed.

1. Press and hold the **i** button for approx. 4 seconds until “Basic settings” appears in the status bar.
2. Select the “Lift moves on” basic setting and set it to “Short button press”.

If you select “Long button press”, you must hold down the lift-up floor button to move the lift-up floor. The lift-up floor stops at the saved lift end position.

3. Select the “Lift end position” basic setting and set it to “Update”.
4. Move the lift-up floor to the desired position.
5. Use the **<** button to move to the left-hand settings area of the display.  
The lift end position is saved.
6. Press and hold the **i** button for approx. 4 seconds until the display goes out.

## Notes

You can store a new lift-up floor position at any time. The lift end position must be saved again after a power failure, or if you change between the “Short button press” and “Long button press” basic settings.

To stop the lift-up floor while it is moving automatically, press one of the lift-up floor buttons.

To move the lift-up floor further than the saved lift end position, press and hold the **✓** open button until the desired position is reached.

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# Oven and accessories

Here you will find information about the oven and accessories. We will explain how to attach the accessories and use the ceramic.

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## Cooking compartment

There are oven lights inside the cooking compartment. A cooling fan protects the oven from overheating.

If the oven is opened when in operation, heating is interrupted. If a time is counting down, it stops. Press the <sup>start</sup><sub>stop</sub> button to restart once the oven is closed.

### Oven light

The lights inside the cooking compartment switch on during operation. They are switched off at set temperatures of up to 60 °C and during self-cleaning. It is therefore possible to make a precise optimum setting.

Only the ceiling light is lit when the oven is open. The side lights are switched off.

You can change the “Oven lights during operation” and “Alternative light management” basic settings:

- Use “Oven lights during operation” to set whether the lights are on or off after the oven starts.
- If you activate “Alternative light management”, the lights go on and off when the <sup>on</sup><sub>off</sub> main switch is pressed.

Exceptions: If “Oven lights during operation” is set to “off”, the lights only come on when the oven is open and the main switch is on.

The ceiling light is always on when the lift-up floor is moving.

To make changes, please refer to the *Basic settings* section in the chapter “How to operate your oven”.

## Cooling fan

The oven has a cooling fan. During operation, it switches on and off automatically as necessary. So that the oven cools down more quickly, it remains on for a fixed time after oven operation.

The warm air escapes from the top of the oven and from the bottom of the lift-up floor.

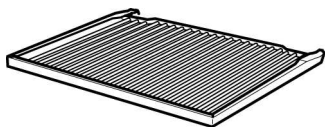
Caution: do not cover the ventilation slots. Otherwise the oven will overheat.

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## Accessories

You can buy accessories from the after-sales service, specialist retailers, or online. Please specify the HZ number.

The accessories can become deformed when they become hot. As soon as they have cooled down, the deformation will disappear. This is normal and does not affect their function.



### **HZ 304000 wire rack**

For ovenware, cake tins, roasts, grilling and frozen meals.



### **HZ 301070 enamel baking tray**

For cakes and biscuits.



### **HZ 302070 universal pan**

For moist cakes, pastries, frozen meals and large roasts. It can also be used to catch dripping fat when you are grilling directly on the wire rack.

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## Special accessories

You can purchase special accessories from the after-sales service or specialist shops.

You will find a comprehensive range of products for your oven in our brochures and on the Internet.

The availability of special accessories and whether it is possible to order them online may vary depending on your country. Please see the sales brochures for more details.

## Optional accessories

## Use

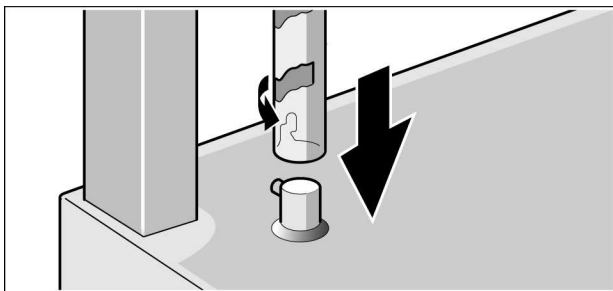
HZ 304001 insert grid	for grilling dishes in the universal pan
HZ 915000 glass roasting dish	for pot roasts and bakes, especially suitable for automatic programming
HZ 26000 metal roasting dish	for insertion into the oven, enamel on the outside and a non-adhesive coating on the inside
HZ 390800 XXL roasting dish	for especially large portions or a high number of portions, granite enamel on the outside with ovenproof glass lid
HZ 26001 baking tin	for particularly moist cakes, leak-proof

## Accessory holders

Before attaching the accessories for the first time, you must insert the accessory holders.

Make sure that the attachment slits for the accessories point outwards.

1. Place each accessory holder on the bracket.
2. Turn the accessory holder slightly outwards so that the pin engages in the notch as far as it will go.

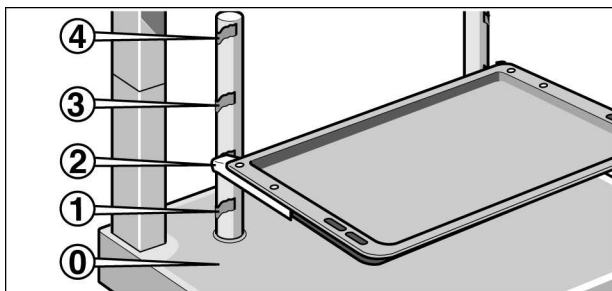


You can remove the accessory holder again at any time. To do this, lift the accessory holder slightly, turn it inwards and pull it upwards away from the bracket.

## Attaching accessories

The accessories can be inserted into the accessory holder at 4 different heights.

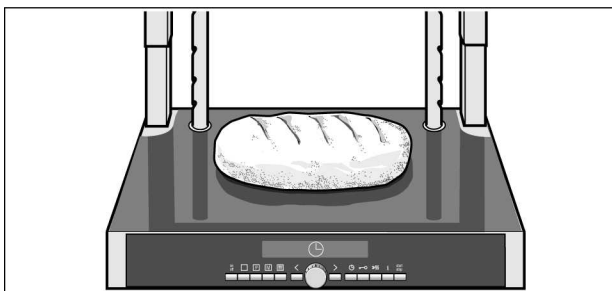
The ceramic on the lift-up floor can be used as an additional surface on which ovenware may be placed.



Tip the accessories slightly in the direction of the attachment slits and attach them in the accessory holder so that they engage securely.  
Place the ovenware directly onto the ceramic on the lift-up floor.

## Ceramic

You can use the ceramic as an additional surface on which many types of dishes may be placed. Roasts and baked goods will turn out particularly well due to their contact with the heated surface, and no accessories are needed.

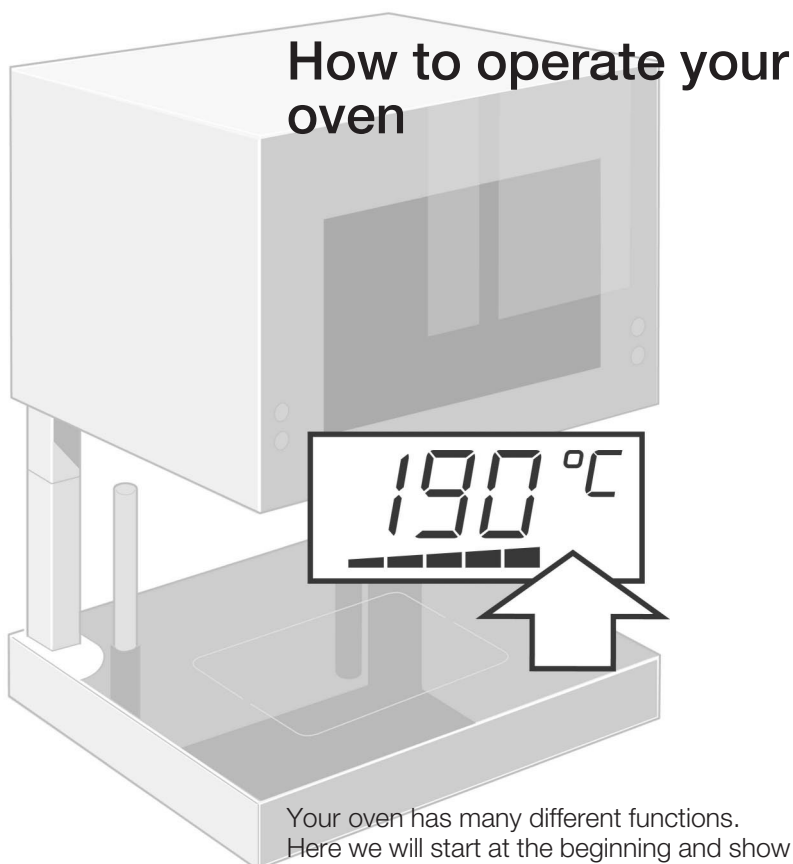


Place the ovenware directly on the ceramic.

When baking bread, place the dough directly on the ceramic without using ovenware.

Frozen ready-made meals can also be placed directly on the ceramic without using ovenware.

Always place the dish in the centre of the heated surface. The depression in the ceramic will help you to do this.



Your oven has many different functions. Here we will start at the beginning and show you how to operate it correctly. You will find examples for setting the oven, e.g. the clock, timer and basic settings.



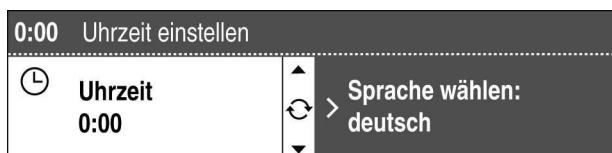
# Before using the oven for the first time

This section tells you everything you need to do before using the appliance for the first time.

- Set the clock
- Change the language for the text display if required
- Heat up the cooking compartment
- Clean the accessories
- Read the safety information at the start of the instructions for use. This is very important.

## Initial setup

Once your new appliance is connected, “Uhrzeit einstellen” (Set clock) appears in the status bar at the top. Set the time, and also the text display language, if required. German is the default language.



## Setting the time and changing the language

1. Turn the rotary selector to set the current time.
2. Move to “Sprache wählen: deutsch” (Select language: German) using the > button in the right-hand settings area.
3. Select the required language using the rotary selector.
4. Press the ⌚ button.

The language and time are saved. The current time is shown in the display.

You can change the language at any time. See the “Basic settings” section.


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## Heating up the cooking compartment

You can eliminate the new smell by closing and heating the empty cooking compartment.

Make sure that the cooking compartment contains no leftover packaging, e.g. polystyrene pellets.

Ventilate the kitchen while the oven is heating up.

Set  Top/bottom heating and a temperature of 240 °C.

1. Press the  button.  
The Siemens logo appears.
2. Immediately press the  button.  
The  3D hot air heating type and a temperature of 160 °C are suggested.
3. Change the type of heating to  Top/bottom heating using the rotary selector.
4. Move to the temperature using the > button and change the temperature to 240 °C using the rotary selector.
5. Press the  button.  
Appliance operation begins.
6. Switch the oven off after 60 minutes using the  button.  
The time appears in the display. The temperature indicator bars show the residual heat in the cooking compartment.

You can also refer to the “*Setting the oven*” section for full details of how to set a heating type and temperature.

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## Cleaning the accessories

Before using the accessories, clean them thoroughly using a cloth and soapy water.

# Switching the oven on and off





## Switching on

You can switch the oven on and off with the  button.

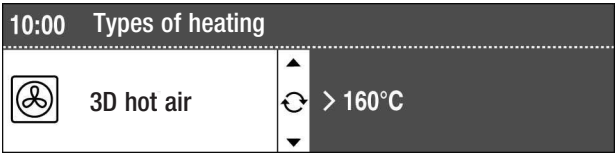
Press the  button.

The Siemens logo appears.

Select the required operating mode.

-  button = types of heating
-  button = automatic programmes
-  button = stored memory setting
-  button = self-cleaning


If you do not select an operating mode within a few seconds, the 3D hot air type of heating, 160 °C is suggested.



You can select a different operating mode at any time.

You can read how to make settings in the various sections.

## Switching off

Press the  button.

The oven switches off, the clock appears in the display.







# Setting the oven








In this section, you will find information about

- which types of heating are available in your oven
- how you set a type of heating and a temperature
- how you select a dish from the recommended settings
- and how you set rapid heating.

## Types of heating


A large number of types of heating are available for your oven. You can therefore select the best method for cooking any dish.



Type of heating and temperature range	Application
 3D hot air 30-275 °C	For cakes and pastries on one or two levels, insert accessories at level 1 and/or 3. The fan distributes the heat evenly around the cooking compartment.
 Top/bottom heating 30-300 °C	For cakes, bakes and lean joints of meat on one level, e.g. beef or game. Heat is emitted evenly from the top and bottom.
 HydroBaking* 30-300 °C	For yeast-risen pastry, e.g. bread, bread rolls or plaited loaf, and for choux pastry, e.g. cream puffs, or sponge. Heat is emitted evenly from the top and bottom. The moisture from the food remains in the cooking compartment as steam.
 Speed 30-300 °C	For fast preparation of frozen products on the ceramic itself without preheating, e.g. pizza, chips or fish fingers. The oven heats up particularly quickly and the fan distributes the heat evenly around the heating compartment.
 Bottom heating 30-300 °C	For preserving, browning and the final baking stage. Heat is emitted from below.
 Hot air grilling 30-300 °C	For roasting meat, poultry and whole fish. The grill element and the fan switch on and off alternately. The fan causes the hot air to circulate around the dish.

Type of heating and temperature range	Application
 Grill Grill settings: 1 (low), 2 (medium), 3 (high)	For grilling steaks, sausages, toast and pieces of fish. The whole area below the grill heating element becomes hot.
 Slow cook 70-90 °C	For gentle cooking of succulent pieces of meat. The heat is emitted evenly from the top and bottom at low temperatures.
 Defrost 30-60 °C	For defrosting, e.g. meat, poultry, bread and cakes. The fan causes the warm air to circulate around the dish.
 Plate warming 30-60 °C	For warming plates made, for example, from porcelain or glass. Heat is emitted from above at a lower temperature.
 Keep wrm, clsd 65-100 °C	To keep cooked food warm inside the closed oven. The heat mainly comes from above.
 Keep warm, open	To keep cooked food warm with the oven open and to melt chocolate, butter or gelatine. The ceramic is heated up.
 Recommended settings	Recommended settings for a variety of dishes.

\* The type of heating with which the energy efficiency class was determined in accordance with EN50304.

## Setting the type of heating and temperature

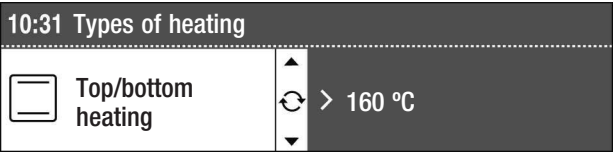
Example in the figure: setting for  Top/bottom heating, 180 °C.

1. Press the  button.  
 3D hot air, 160 °C is suggested in the display.

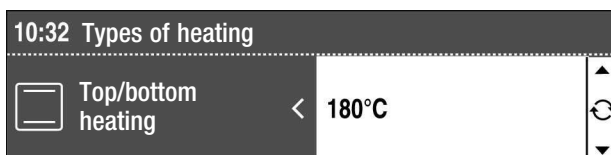
You can apply this setting immediately with the start stop button.

If you wish to choose another type of heating and temperature, proceed as follows:

2. Turn the rotary selector to set the desired type of heating.



3. Move to the temperature with the > button and set the temperature using the rotary selector.



4. Press the <sup>start</sup>/<sub>stop</sub> button.  
Appliance operation begins. The heating bars of the temperature indicator appear in the status bar.



5. Once the dish is ready, switch the oven off with the <sup>on</sup>/<sub>off</sub> button or select and apply a new operating mode.

## Setting tips:

### Pausing operation

Press the <sup>start</sup>/<sub>stop</sub> button. The oven is paused, <sup>start</sup>/<sub>stop</sub> flashes.  
Press the <sup>start</sup>/<sub>stop</sub> button again, operation continues.

### Changing the temperature or grill setting

This can be done at any time. Turn the rotary selector to change the temperature or grill setting.

### Cancelling operation

Press and hold the <sup>start</sup>/<sub>stop</sub> button until 3D hot air, 160 °C appears. You can make new settings.

### Calling up information

Press the **i** button briefly. To view each item of information, press the **i** button again briefly.  
Before the appliance is started, information is displayed on the types of heating, shelf positions and accessories. After the appliance is started, you can check the heating temperature in the cooking compartment.

### Setting the duration

See the *Time-setting options* section, “Setting the duration”.

### Setting a later end time

See the *Time-setting options* section, “Setting a later end time”.

## Recommended settings





If you choose a dish from the recommended settings, the ideal setting values already specified.


You can choose from many different categories.

You will find recommended settings for a large number of dishes - from cake, bread, poultry, meat, fish and game through to bakes and pre-prepared products. You can change the temperature and duration. The type of heating is fixed.

You can access the individual dishes through various selection levels. Try it out and see the range of dishes for yourself.


### Selecting a dish

1. Press the  button.  
 3D hot air, 160 °C appears in the display as the default.
2. Turn the rotary selector anti-clockwise to  Recommended settings.
3. Move to the first food category with the  button and select the required category with the rotary selector.

Move to the next level with the  button. You can make the next selection in each case using the rotary selector.



The setting for the selected dish now appears.

4. Press the  button.

Appliance operation begins. The suggested duration  is shown counting down in the status bar.

### The duration has elapsed

A signal sounds. The oven stops heating.




 0:00 appears in the status bar. You can cancel the signal earlier by pressing the  button.

### Setting tips:

#### Changing the temperature or grill setting

Turn the rotary selector to change the temperature or grill setting.

#### Changing the duration


Press the  button and move to the duration with the  button. Change the duration using the rotary selector. Press the  button.

<b>Calling up information</b>	Press the <b>i</b> button briefly. To view each item of information, briefly press the <b>i</b> button.
<b>Setting a later end time</b>	See the <i>Time-setting options</i> section, “Setting a later end time”.
<hr/>	
<b>Setting rapid heating</b>	With rapid heating, you can heat up the empty oven. It is only suitable for certain types of heating.
<b>Suitable types of heating</b>	3D hot air Top/bottom heating HydroBaking
<b>Suitable temperatures</b>	Rapid heating will not work if the temperature is set to less than 100 °C. If the temperature in the cooking compartment is only slightly less than the temperature you have set, rapid heating is not necessary. It will not switch on.
<b>Setting rapid heating</b>	Press the »    button to activate rapid heating. The »    symbol appears in the status bar. The temperature indicator bars start filling in.  Rapid heating ends when all the bars are filled. You will hear a short signal. The »    symbol goes out. Place your dish in the cooking compartment.
<b>Cancelling rapid heating</b>	Press the »    button. The symbol goes out.
<b>Notes</b>	If you change the type of heating or open the oven, rapid heating is cancelled.  If a duration has been set, this runs independently of rapid heating and counts down immediately when operation is started.  During rapid heating, you can call up the current cooking compartment temperature with the <b>i</b> button.  To ensure an even cooking result, do not place your dish in the cooking compartment until rapid heating is complete.



---

# Time-setting options

Call up the menu for the time-setting options using the  button. The following functions are possible:



If the oven is switched off:

- Set the timer
- Set the clock

If the oven is switched on:

- Set the timer
- Set the cooking time
- Set a later end time

## Setting the time-setting options - in brief



1. Open the menu with the  button.
2. Use the < or > button to switch to the required function. The setting area is light, the text is dark.
3. Use the rotary selector to set the clock or cooking time.
4. Exit the menu with the  button.

Detailed descriptions of how to set the individual functions are given below.


---

## Setting the timer

The timer runs independently of the oven. You can use it as a kitchen timer and set it at any time.

1. Press the  button.  
The time-setting options menu opens.
2. Set the running time for the timer using the rotary selector.
3. Close the menu with the  button.

The display returns to its previous state.

The  symbol for the timer appears, and the time can be seen counting down.

**When the time has elapsed**

A signal sounds.  
The display shows 🔔 0:00. Press the ⌚ button to cancel the signal earlier. Close the time-setting options menu with the ⌚ button.

**Setting tips:**

**Changing the timer time**

Open the time-setting options menu with the ⌚ button and change the running time for the timer in the next few seconds. Press the ⌚ button to close the menu.

**Cancelling the timer time**

Press the ⌚ button to open the time-setting options menu. Press the > or < button to move to the timer. Press and hold the ⌚ button for approx. 4 seconds until the time shown is 0:00. Press the ⌚ button to close the menu.

**Setting the duration**

If you set the duration (cooking time) for your dish, operation stops automatically once this time has elapsed. The oven stops heating.

Prerequisite:  
The type of heating and temperature are set.

Example in picture: setting for top/bottom heating, 180 °C, duration 45 minutes.

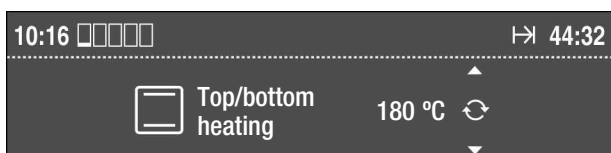
- 1. Press the ⌚ button.  
The time-setting options menu appears.



2. Move to the duration using the > or < button and adjust the duration using the rotary selector.



3. Press the ⏻ button.  
The time-setting options menu closes.
4. If the operation has not yet started, press the <sup>start</sup>/<sub>stop</sub> button.  
The duration I→I is shown counting down in the status bar.



## The duration has elapsed

A signal sounds. The oven stops heating.  
The duration shown in the status bar is I→I 0:00.  
You can cancel the signal earlier by pressing the ⏻ button.

## Setting tips:

### Changing the duration

Press the ⏻ button to open the time-setting options menu. Move to the duration using the > or < button and change the duration using the rotary selector. Press the ⏻ button to close the menu.

### Cancelling the duration

Press the ⏻ button to open the time-setting options menu. Press the > or < button to move to the duration. Press and hold the ⏻ button for approx. 4 seconds until the duration shown is 0:00. Press the ⏻ button to close the menu.

The type of heating and temperature set are shown in the display. Press the <sup>start</sup>/<sub>stop</sub> button, operation continues without a set duration.

# Setting a later end time

Please remember that easily spoiled foods must not be allowed to remain in the cooking compartment for too long.

A later end time can be set for

- all types of heating
- a variety of programmes
- and for self-cleaning

Example: you put the dish in the cooking compartment at 9.30. It takes 45 minutes to cook and will be ready at 10.15, but you would like it to be ready at 12.45 instead.

Change the end time from 10.15 to 12.45. The oven goes into standby. Cooking starts at 12.00 and finishes at 12.45.

This function is also available for self-cleaning. You can shift the time of the cleaning operation so it is carried out at night, which means that the oven is available at all times during the day.

## Setting a later end time

Prerequisites: The selected operation has not already begun and a duration has already been set. The ⌚ time-setting options menu is open.

1. Move to the end time using the > button.  
The end time is displayed.




2. Using the rotary selector, set a later end time.



3. Press the  button to close the time-setting options menu.
4. Confirm with the  button.



The setting is adopted. The oven is in standby, the → end time is displayed in the status bar. Operation starts at the appropriate time. The I→I duration is shown counting down in the status bar.

### The duration has elapsed



A signal sounds. The oven stops heating. The duration shown in the status bar is I→I 0:00. You can cancel the signal earlier by pressing the  button.

### Setting tips:

#### Changing the end time

This is possible, providing the oven is on standby. Open the menu by pressing the  button, move to the end time using the > or < button and change the end time using the rotary selector. Press the  button to close the menu.

#### Cancelling the end time

This is possible, providing the oven is on standby. Open the time-setting options menu using the  button. Press the > or < button to move to the end time. Press and hold the  button for approx. 4 seconds until the display goes out. The duration immediately starts to count down.

---

## Setting the time


The oven must be switched off before you can set or change the clock.

### Following a power failure

"Set clock" appears in the status bar following a power failure.

1. Set the current time using the rotary selector.

The display language set is displayed in the settings area on the right-hand side. This does not change following a power failure.

2. Press the  button.  
The time is applied.

### Changing the time

Example: Changing from summer to winter time.

1. Press the ⏸ button.  
The Time-setting options menu opens.
2. Use the > button to move to the clock ⌚ then change the time using the rotary selector.
3. Press the ⏸ button.  
The Time-setting options menu closes.

### Changing the clock display

The clock appears in the display when the oven is switched off and shows the current time. You can change the display to a different clock appearance, to digital time or remove the clock from the display. Also refer to the section *Basic settings*.

---


## Basic settings

Your appliance has various basic settings, which you can adjust to suit your needs.

### Note

For all basic settings and the corresponding change options refer to the table.  
Only the basic settings that correspond to the features of your specific appliance are displayed.

Basic setting	Options	Explanation
Select language: English	29 additional languages are available	Language for display texts
Signal duration: medium	short = 10 seconds medium = 2 minutes long = 5 minutes	Duration of the audible signal once a duration has elapsed
Button tone: off	on off	Confirmation tone when pressing a button on the control panel
Disp. brightness: day	day medium night	Display lighting

Basic setting	Options	Explanation
Contrast: □□□■□□□	e.g. higher □□□□■□	Display contrast
Clock display: analogue 1	off* analogue 1 analogue 2 analogue 3 digital	How the clock is displayed when the oven is switched off * The clock appears for as long as the residual heat is displayed
Oven light during operation: on	on off	The cooking compartment is lit or not lit once the oven starts
Alternative light management: no	yes no	The lights in the cooking compartment come on or go off when the  main switch is pressed
Lift disabled with childproof lock yes	yes no	The lift-up floor buttons are disabled when the childproof lock is on
Display brand logo: on	on off	The Siemens logo appears after the oven is switched on
3D hot air, suggestion: 160 °C	from 30 to max. 275 °C	Permanently change default temperature for the type of heating
Top/bottom heat. suggestion: 160 °C	from 30 to max. 300 °C	Default temperature for the type of heating
HydroBaking suggestion: 160 °C	from 30 to max. 300 °C	Permanently change default temperature for the type of heating
Speed suggestion: temp. 200 °C	from 30 to max. 300 °C	Permanently change default temperature for the type of heating
Bottom heating, suggestion: 150 °C	from 30 to max. 300 °C	Permanently change default temperature for the type of heating
Hot air grilling, suggestion: 190 °C	from 30 to max. 300 °C	Permanently change default temperature for the type of heating
Grill suggestion: 3	3, 2, 1	Permanently change default setting for the type of heating
Slow cook, suggestion: 80 °C	from 70 to max. 90 °C	Permanently change default temperature for the type of heating
Defr. suggestion: 30 °C	from 30 to max. 60 °C	Permanently change default temperature for the type of heating
Plate warming, suggestion: 60 °C	from 30 to max. 60 °C	Permanently change default temperature for the type of heating

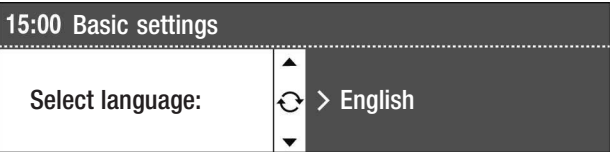
Basic setting	Options	Explanation
Keep wrm, clsd suggestion: 85 °C	from 65 to max. 100 °C	Permanently change default temperature for the type of heating
Cool. fan runon time: medium	short medium long very long	Length of time for which the cooling fan runs on
Lift speed: slow	slow fast	Speed at which the lift-up floor moves
Lift moves on: long button press	long button press short button press	Press and hold the lift-up floor buttons or, if an end position for the lift-up floor has been saved, press briefly to move the lift-up floor
Lift end position: do not update	update do not update	To save the end position of the lift-up floor, see section <i>The lift-up floor</i>
Restore factory settings: no	yes no	Reset all changes to factory settings

## Changing the basic settings

Prerequisite: the oven must be switched off.

Example in figure: changing the basic setting of the audible signal duration from medium to short.

1. Press and hold the **i** button for roughly 4 seconds until "Select language:" appears on the left and "English" appears on the right.

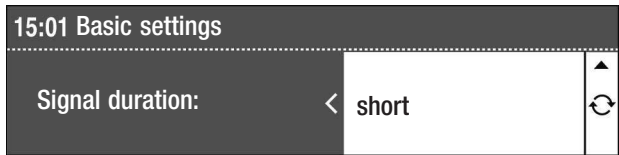




2. Select the basic setting using the rotary selector.



3. Switch to the right-hand settings area using the > button and change the value using the rotary selector.

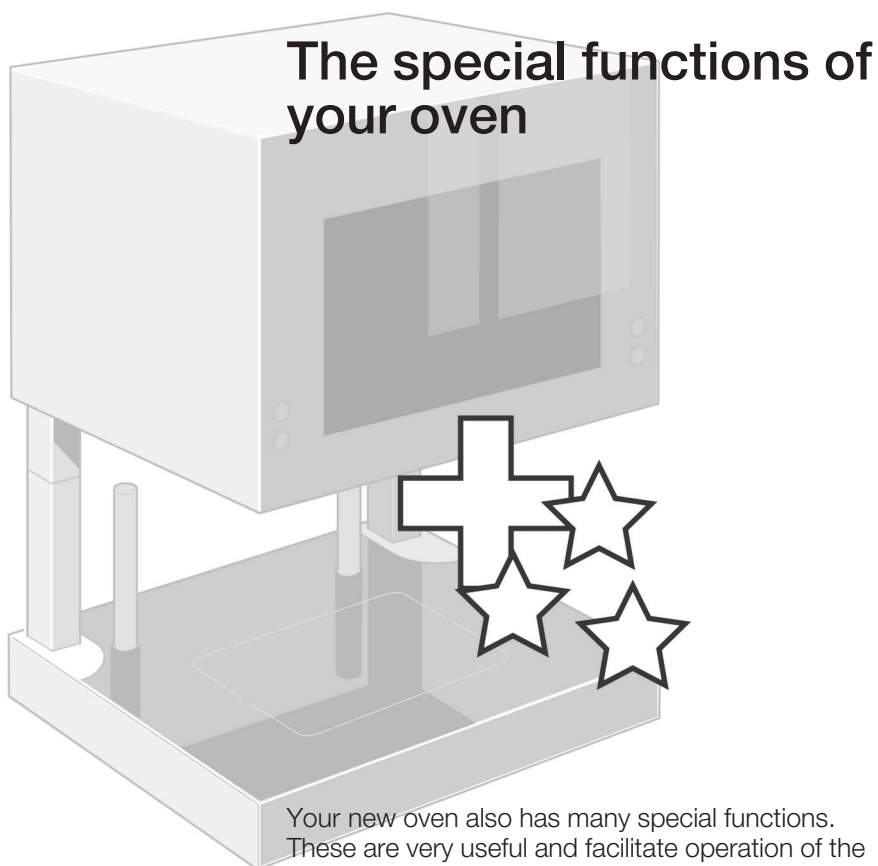


You can now make further changes to the basic settings by switching to the basic setting using the < button and making the adjustments as described under items 2 and 3.

4. Press and hold the **i** button until the display disappears. This takes about four seconds. All changes are saved.

**Cancel**

Press the **on/off** button. The changes are not applied.





Your new oven also has many special functions. These are very useful and facilitate operation of the oven.


---

# Childproof lock

The oven has a childproof lock to prevent children from switching it on by accident or changing an operation that is already in progress.

## Activating the childproof lock

Press and hold the  button until the  symbol appears. This takes about 4 seconds.


The control panel is locked. The lift-up floor buttons are also disabled, and the  symbol is lit.

## Do not disable the lift-up floor buttons

You can change the basic settings so that the lift-up floor is not disabled as well. For more details on how to do this, refer to the *Basic settings* section in the chapter “How to operate your oven”.




In this way, only the control panel is disabled if you activate the childproof lock.

## Deactivating the childproof lock

Press and hold the  button until the  symbol disappears. You can make settings again.

## Notes

You can also make some settings when the childproof lock is activated:

- switch off the oven by pressing ,
- switch off by pressing and holding the  button,
- pausing/restarting by briefly pressing the  button,
- setting the timer and
- switching off an audible signal.

---

# Automatic programmes

The automatic programmes help you to achieve sophisticated pot roasts, juicy roasts and delicious stews very easily. You do not have to worry about turning and basting and the cooking compartment remains clean.

The cooking result depends on the quality of the meat and the size and type of ovenware.

Use an oven cloth or oven gloves when you take the finished dish out of the cooking compartment. The ovenware will be very hot. Take care when opening the ovenware, as hot steam will escape.

---

## Ovenware

The automatic programmes are only intended for roasting in ovenware with a lid. Only use ovenware with a tightly fitting lid. Also observe the information from the ovenware manufacturer.

### Suitable ovenware

The ovenware must be heat-resistant up to 300 °C. Make sure that the handles are also heat-resistant. It is best to use ovenware made of glass or glass ceramic.

Roasting dishes made from stainless steel are not ideal. Their shiny surface reflects a high proportion of the thermal radiation. The food will not brown as much and the meat will be less well cooked. If you use a stainless-steel roasting dish, remove the lid once the programme has finished. Grill the meat at grill setting 3 for an additional 8 to 10 minutes.

The dish browns more quickly if you use a roasting dish made of enamelled steel, cast iron or aluminium pressure casting. Add a little more liquid.

### Unsuitable ovenware

Ovenware made of light-coloured, shiny aluminium, unglazed pottery, and ovenware with plastic handles is not suitable.

## Size of the ovenware

The meat should cover about two thirds of the base. This will ensure that you get good meat juices.

The distance between the meat and the lid must be at least 3 cm. The meat may rise up during the roasting process.

---

## Preparing the dish

You can use fresh or frozen meat. We recommend fresh chilled meat.

Select a suitable roasting dish.

Weigh the fresh or frozen meat, poultry or fish. You will find detailed information in the corresponding tables. You need the weight in order to set the programme.

Season the meat. Season frozen meat in the same way as fresh meat.

Many dishes require the addition of liquid. Pour enough liquid into the ovenware so that the base is covered by approx. ½ cm of liquid. If the table specifies “a little” liquid, 2-3 tablespoons are usually sufficient. If the table says “yes”, feel free to add more. Observe the instructions given before and in the tables.

Cover the ovenware with a lid. Place it onto the ceramic.

Always place the ovenware into the cooking compartment without preheating it.

For some dishes, it is not possible to set a later end time. These dishes are marked with an asterisk \*.

---

## Programmes

### Poultry

Place poultry in the roasting dish, breast side up. The programme is not suitable for stuffed poultry.

When cooking several drumsticks, set the weight of the heaviest. The drumsticks must be approximately the same weight.

Example:

For 3 chicken drumsticks of 300 g, 320 g and 400 g, set 400 g.

In the same way as the drumsticks, if you want to prepare two chickens of similar size in one roasting dish, make settings according to the weight of the heavier chicken.

When cooking turkey breast, add plenty of water to make sure that the meat does not dry out.

<b>Programmes Poultry</b>	<b>Weight range in kg</b>	<b>Add liquid</b>	<b>Weight setting</b>
Chicken, fresh*	0.5-2.0	No	Weight of meat
Duck, goose, fresh*	1.0-3.0	No	Weight of meat
Turkey br. fresh*	0.5-2.5	A lot	Weight of meat
FreshDrumsticks* e.g. chicken, duck, goose, turkey drumsticks	0.3-1.5	No	Weight of heaviest drumstick
FrznDrumsticks* e.g. chicken, duck, goose, turkey drumsticks	0.3-1.5	No	Weight of heaviest drumstick

## Meat

Cook sirloin fatty-side up.

For meat that is still on the bone, place it into the roasting dish with the exposed bone facing down. Joints with a crust should be placed in the dish with the crust side up. Score the rind to make a grid-like pattern, without cutting into the meat.

Game can be covered with bacon, which keeps the meat more succulent, but means that it will not brown as much. To create a more delicate taste, you can marinate the game overnight in the fridge in buttermilk, wine or vinegar, before cooking.

<b>Programmes Beef</b>	<b>Weight range in kg</b>	<b>Add liquid</b>	<b>Weight setting</b>
Pot roast, fresh e.g. boned chuck back rib, boned shoulder, shoulder, marinated beef	0.5-3.0	A lot	Weight of meat
Pot roast, frozen* e.g. boned chuck back rib, boned shoulder, shoulder	0.5-2.0	A lot	Weight of meat
Sirloin, fresh e.g. loin medium	0.5-2.5	No	Weight of meat
rare	0.5-2.5	No	Weight of meat
Meat loaf*	0.3-3.0	No	Total weight

<b>Programmes Veal</b>	<b>Weight range in kg</b>	<b>Add liquid</b>	<b>Weight setting</b>
Joint, fresh e.g. topside, flank	0.5-2.5	Yes	Weight of meat
Joint, frozen* e.g. topside, flank	0.5-2.0	Yes	Weight of meat

<b>Programmes Pork</b>	<b>Weight range in kg</b>	<b>Add liquid</b>	<b>Weight setting</b>
Joint, fresh, boned	0.5-3.0	Yes	Weight of meat
Joint, frozen*	0.5-2.0	Yes	Weight of meat
Joint with crust, fresh, boned	0.5-2.5	No	Weight of meat
Meat loaf*	0.3-3.0	No	Total weight

<b>Programmes Lamb</b>	<b>Weight range in kg</b>	<b>Add liquid</b>	<b>Weight setting</b>
Leg, fresh, boned well-done	0.5-2.5	A little	Weight of meat
medium	0.5-2.5	No	Weight of meat
Leg, frozen, boned well-done*	0.5-2.0	A little	Weight of meat
medium*	0.5-2.0	No	Weight of meat

<b>Programmes Game</b>	<b>Weight range in kg</b>	<b>Add liquid</b>	<b>Weight setting</b>
Joint of venison, fresh e.g. shoulder, breast	0.5-2.5	Yes	Weight of meat
Joint of venison, frozen* e.g. shoulder, breast	0.5-2.0	Yes	Weight of meat
Leg roe venison, boned, fresh	0.5-3.0	Yes	Weight of meat
Leg roe venison, boned, frozen*	0.5-2.0	Yes	Weight of meat
Joint of wild boar, fresh e.g. shoulder, loin	0.5-2.5	Yes	Weight of meat

## Fish

Prepare the fish, then add vinegar, lemon juice or white wine and salt as usual.

For braised fish: Pour some liquid (e.g. wine or lemon juice) into the cookware, ½ cm deep.

For baked fish: Turn the fish in flour and brush with melted butter.

Whole fish turns out particularly well if it is placed in the dish in a swimming position. In other words, the dorsal fin is pointing upwards. To ensure that the fish remains in position, place half a potato or a small, ovenproof container into the stomach cavity.

When cooking more than one fish, set the total weight. However, the fish must be roughly the same size or the same weight.

Example: For two trout of 0.6 kg and 0.5 kg, set 1.1 kg.

<b>Programmes Fish</b>	<b>Weight range in kg</b>	<b>Add liquid</b>	<b>Weight setting</b>
Braise*	0.3-1.5	A lot	Total weight
Bake*	0.3-1.5	No	Total weight

## Meat loaf

Use fresh minced meat.

The recipe can be improved by adding diced vegetables or cheese.



<b>Programmes Meat loaf</b>	<b>Weight range in kg</b>	<b>Add liquid</b>	<b>Weight setting</b>
Made from fresh beef*	0.3-3.0	No	Total weight
Made from fresh pork*	0.3-3.0	No	Total weight
Made from fresh, mixed meat*	0.3-3.0	No	Total weight

## **Stew**

You can combine various types of meat and fresh vegetables.

Cut the meat into bite-sized pieces. Use whole chicken portions.

Add between the same and double the quantity of vegetables to the meat.

Example: For 0.5 kg of meat, add 0.5 kg to 1 kg of fresh vegetables.

If you wish the meat to brown, add it as the last ingredient to the roasting dish on top of the vegetables. If you do not want it to brown so much, mix the meat in among the vegetables.

When cooking a stew with meat, set the weight of the meat. If you want the vegetables to be softer, set the total weight.

Hard types of vegetables are suitable for making vegetable stew, such as carrots, green beans, white cabbage, celery and potatoes. The smaller you cut the vegetables, the softer they will become. So that the vegetables are not browned too much, cover them with liquid.

<b>Programmes Stew</b>	<b>Weight range in kg</b>	<b>Add liquid</b>	<b>Weight setting</b>
With meat e.g. beef stew	0.3-3.0	A lot	Weight of meat
With vegetables e.g. mixed vegetable stew	0.3-3.0	A lot	Weight of vegetables
Goulash	0.3-3.0	A lot	Weight of meat
Roulades	0.3-3.0	Yes	Weight of meat

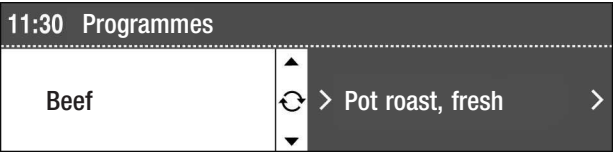
# Selecting and setting a programme

Example in the figure: setting for fresh sirloin, medium, 1.3 kg.

- 1. Press the **[P]** button.  
The first programme group and first programme appear.



- 2. Select the programme group by turning the rotary selector.



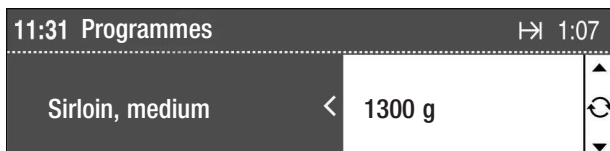
- 3. Press the **>** button and select the programme with the rotary selector.



With some of the programmes, you can differentiate even further, e.g. for sirloin, between “Sirloin, medium” and “Roast beef”. Press the **>** button and make your selection using the rotary selector.



4. Press the > button.  
A suggested weight appears for the programme selected.
5. Turn the rotary selector to set the weight.  
The programme length is displayed in the status bar.



6. Press the <sup>start</sup><sub>stop</sub> button.

The programme starts. The duration I→I is shown counting down in the status bar.

### The programme has ended

A signal sounds. The oven stops heating. You can cancel the signal earlier by pressing the ⏸ button.

### Setting tips:

#### Cancelling the programme

Press and hold the <sup>start</sup><sub>stop</sub> button until 3D hot air, 160 °C appears. You can make new settings.

#### Calling up information



Before starting: Press the **i** button briefly. Various information on the programmes is displayed. To view each item of information, press the **i** button again briefly.

#### Setting a later end time

With many of the programmes you can set a later end time. See the *Time-setting options* section in the chapter “How to operate your oven”.  
Programmes where this is not possible are marked with an asterisk (\*).

---

# Tips for the automatic programmes

The weight of the joint or poultry is greater than the weight ranges available.	The weight range is deliberately limited. For very large joints, it is often impossible to obtain a sufficiently large roasting dish. Prepare large pieces with  Top/bottom heating or  Circulated air grilling.
The joint has cooked well, but the juices are too dark.	Select a smaller dish or use more liquid.
The joint has cooked well, but the juices are too clear and watery.	Select a larger dish or use less liquid.
The joint is too dry on the top.	Use a dish with a tightly fitting lid. Very lean meat will remain more succulent if it is covered with rashers of bacon.
The joint looks good, but there was a burning smell during roasting.	The lid of the roasting dish is not closed properly, or the meat has risen up and has pushed up the lid. Always use suitable ovenware with a lid that fits. Make sure that there is at least 3 cm between the meat and the lid.
You wish to prepare frozen meat.	Season frozen meat in the same way as fresh meat. Caution: For frozen meat it is not possible to delay the end time. The meat would defrost during the waiting time and would be inedible.
The meat is not cooked well enough or is too well cooked.	If the meat has not been cooked well enough, set a higher weight the next time. If it is too well done, set a lower weight.

---

# Memory

You can save the settings for a dish in the memory and call it up again at any time.

The memory is useful for if you frequently prepare a specific dish.

---

## Saving the settings in the memory

The self-cleaning function cannot be saved.

1. Specify the type of heating, temperature and, if required, a cooking time for the dish you wish to cook. Do not start the appliance.

To store a programme:

Select the programme and adjust until the appropriate cooking time is displayed. Do not start the appliance.

2. Hold the **M** button down until "Memory saved" is displayed.

The setting has been saved and can be used immediately.

## Saving another setting

Enter the new setting and save. The old settings are overwritten.

---

## Starting the memory function

The settings you have saved for your dish can be started at any time.

1. Press the **M** button briefly.  
The saved settings are displayed.  
If "Memory location empty" appears, no settings have been saved. You cannot start the memory function. Save the required setting first, as described under *Saving in the memory*.

2. Press the **start/stop** button.

The memory setting starts.

## Changing the settings

This can be done at any time.

The setting you originally saved appears the next time you start the memory.

# Self-cleaning

During self-cleaning, the oven heats up to approx. 500 °C. This burns off residues from roasting, grilling or baking and you only need to wipe the ashes from the cooking compartment.

## Cleaning levels

You can choose from three cleaning levels.

Level	Degree of cleaning	Duration
1	gentle	approx. 1 hours
2	medium	approx. 1 hour, 15 minutes
3	intensive	approx. 1 hour, 30 minutes

The heavier and older the dirt, the higher the cleaning level should be. It is sufficient to clean the cooking compartment every two to three months. Cleaning only requires approx. 2.4 - 4.0 kilowatt-hours.

## Important notes

For your safety, the lift-up floor function is automatically locked when a certain temperature is reached. You cannot open the oven again until the cooking compartment has cooled slightly and the lock symbol goes out.



Risk of burns due to explosion/deflagration.  
Never open the oven manually during self-cleaning.



Risk of burns.  
The outside of the oven becomes very hot. Ensure that there is nothing blocking the front of the oven or the ventilation slots. Keep children at a safe distance.

The oven lights inside the cooking compartment are not lit during self-cleaning.

The oven cannot be restarted while the lift-up floor function is locked.

---

## Before automatic self-cleaning

Clean the oven and the ceramic around the oven seal. Do not scrub the seal. Heat can burn the dirt in and damage the seal.

Clean the area between the accessory holders and their brackets. The ash will otherwise make it more difficult to remove the accessory holders.

Take ovenware and incompatible accessories out of the oven.



Risk of fire.

Loose food residues, grease and meat juices may catch fire. Wipe the cooking compartment and the accessories that are to be cleaned at the same time with a damp cloth.

---

## Cleaning accessories at the same time

The universal pan or the enamel baking tray can be inserted at level 3 to be cleaned at the same time as the oven.

The wire rack is not suitable for self-cleaning.

If the oven is very dirty, it is advisable to clean it without the accessories or accessory holders.

This will achieve a good result.

The accessories can be cleaned in a second cleaning cycle.



Risk of serious damage to health.

Never clean non-stick baking trays or tins using the self-cleaning function. High temperatures damage the non-stick coating and poisonous gases are released.

### Accessory holders

The accessory holders become discoloured at high temperatures. This does not affect their function. For more details on how to clean the accessories, refer to the *Cleaning agents* section in the chapter “How to clean your oven”.

If you are not cleaning accessories, remove the accessory holders.


---


## Setting the cleaning level

1. Press the  button.  
Cleaning level 3 is suggested.

You can start the self-cleaning immediately by pressing the  button.

If you wish to change the cleaning level:

2. Select the desired cleaning level using the rotary selector.
3. Start the cleaning operation with .



The lift-up floor function is disabled from a certain temperature. The  symbol lights up to indicate that the lock has been activated. The oven cannot be opened until the symbol goes out.

### Once cleaning is finished

The oven stops heating. “Self-cleaning finished” appears in the status bar.

### Setting tips:

#### Cancelling cleaning

Switch the oven off with the  button. The oven cannot be opened until the  symbol goes out.

#### Adjusting the cleaning level

Once cleaning starts, the cleaning level can no longer be changed.

#### Setting cleaning to run overnight

So that you can use your oven throughout the day, delay the end of the cleaning process to during the night.

See the *Time-setting options, Setting a later end time* section in the chapter “How to operate your oven”.

---

## After automatic self-cleaning

Once the cooking compartment has cooled down, wipe out the ash that has been left behind in the cooking compartment with a damp cloth.



---

# Automatic switch-off

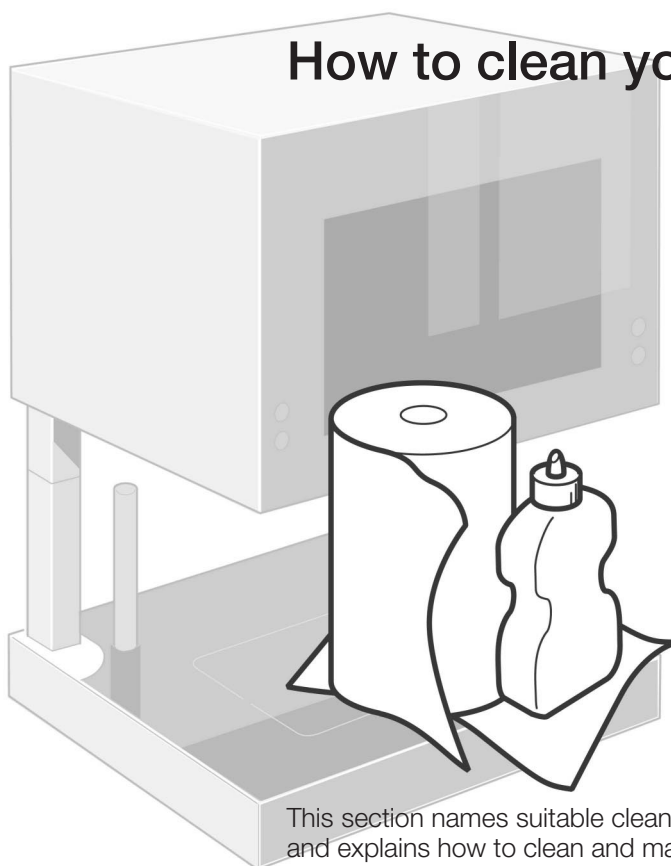
Your oven has an automatic switch-off function. It is activated if no cooking time is set and the settings have not been changed for a long time.

## **Switch-off activated**

“Automatic switch-off” appears in the display. The point at which this occurs depends on the temperature or grill setting that has been set. Press any button to clear the text. You can now make new settings.

## **Note**

If a cooking time has been set, the oven will stop heating once the cooking time has elapsed. The automatic switch-off function is not required.



This section names suitable cleaning agents, and explains how to clean and maintain your oven properly.

---

# Care and cleaning

With good care and cleaning, your oven will remain clean and fully-functioning for a long time to come. Here we will explain how to maintain and clean your oven correctly.

## Notes

Slight differences in the colours on the front of the oven are caused by the use of different materials, such as glass, plastic and metal.

Shadows on the door panel which look like streaks, are caused by reflections made by the oven light.

Enamel is baked on at very high temperatures. This can cause some slight colour variation. This is normal and does not affect their function.

The edges of thin trays cannot be completely enamelled. As a result, these edges can be rough. This will not impair the anti-corrosion protection.

---

## Cleaning agents

Damage to the various different surfaces caused by using the wrong cleaning agent can be avoided by observing the information in the table below.

Do not use

- sharp or abrasive cleaning agents,
- cleaning agents with high concentrations of alcohol,
- hard scouring pads or sponges,
- high-pressure cleaners or steam cleaners.

Wash new sponge cloths thoroughly before use.

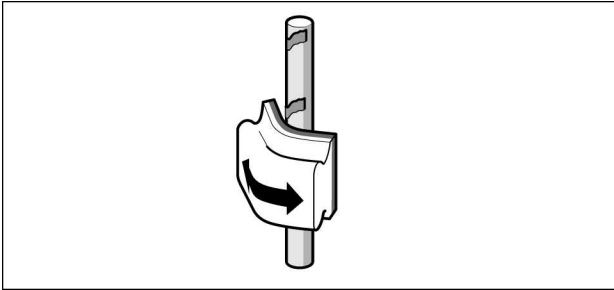
Area	Cleaning agents
Oven front	Hot soapy water: Clean with a dish cloth and dry with a soft cloth. Do not use any glass cleaners or glass scrapers.
Stainless steel	Hot soapy water: Clean with a dish cloth and dry with a soft cloth. Remove flecks of limescale, grease, starch and albumin (e.g. egg white) immediately. Corrosion can form under such flecks. Special stainless steel cleaning agents suitable for warm surfaces are available from our after-sales service or from specialist retailers. Apply a thin layer of the cleaning product with a soft cloth.
Glass panels	Glass cleaner: Clean with a soft cloth. Do not use a glass scraper.
Cooking compartment	Hot soapy water or a vinegar solution: Clean with a dish cloth.  If there are heavy deposits of dirt, use a stainless steel scouring pad or oven cleaner. Only use when the cooking compartment is cold. Never clean the ceramic with oven cleaner.  It is best to use the self-cleaning function. Observe the instructions in the <i>Self-cleaning</i> section when doing so.
Glass cover on the oven lights	Hot soapy water: Clean with a dish cloth.
Ceramic	Use a special (silicone-free) cleaning agent for the ceramic. Lemon juice or vinegar can also be used for water marks: Clean with a dish cloth and dry with a soft cloth. Do not use oven cleaner or stain remover.  For heavy soiling, use a glass scraper (available from the after-sales service or specialist retailers): Remove the protective cover and clean using the blade. Risk of injury. The blade is very sharp. Cover the blade again after cleaning. Replace damaged blades immediately.

Area	Cleaning agents
Seal Do not remove.	Hot soapy water: Clean with a dish cloth, do not scour.
Accessories	Hot soapy water: Soak and clean with a dish cloth or brush.  The universal pan or the enamel baking tray can also be cleaned during self-cleaning.

Accessory holders

Clean the accessory holders with hot, soapy water and a dish cloth or brush.

The accessory holders become discoloured at high temperatures. This does not affect their function. This discolouration can largely be removed using hot, soapy water and a sponge. To prevent scratches, rub around the accessory holders, rubbing “with the grain”.



# Removing and refitting the glass panels

## Removal

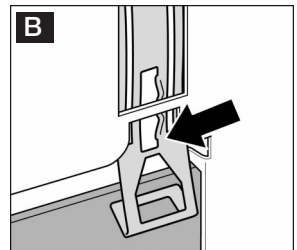
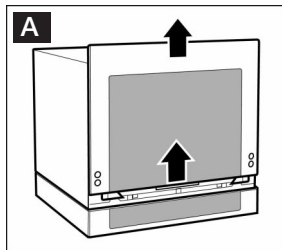
The two outer glass panels on the front of the oven can be removed to assist cleaning.

1. Slide the front glass panel upwards and remove it to the front. (Fig. A)

Caution: the front glass panel is loose as soon as it is unhooked. Hold it firmly.

The lift-up floor buttons are also pushed upwards.

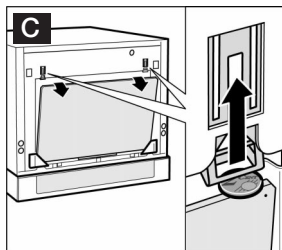
2. Push first the right, then the left retaining spring for the second panel inwards until they can be pushed through under the bar. (Fig. B)



3. Use a coin to slide the retaining springs up fully and take out the panel. (Fig. C)

Caution: as soon as the two retaining springs are pushed upwards, the panel tips out to the front. Hold it firmly.

Use a coin so that you do not injure yourself on the sharp edges.



Clean the glass panel with glass cleaner and a soft cloth.

Do not use sharp or abrasive materials or a glass scraper. The glass could be damaged.

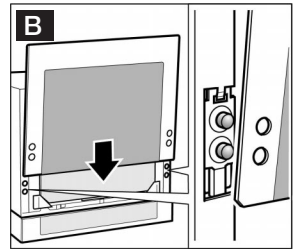
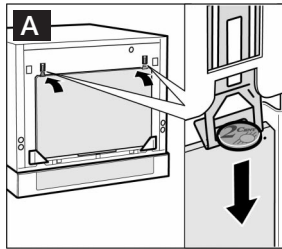
## Installation

1. Hook the second panel in place and, using a coin, press the retaining springs down as far as they will go. (Fig. A)

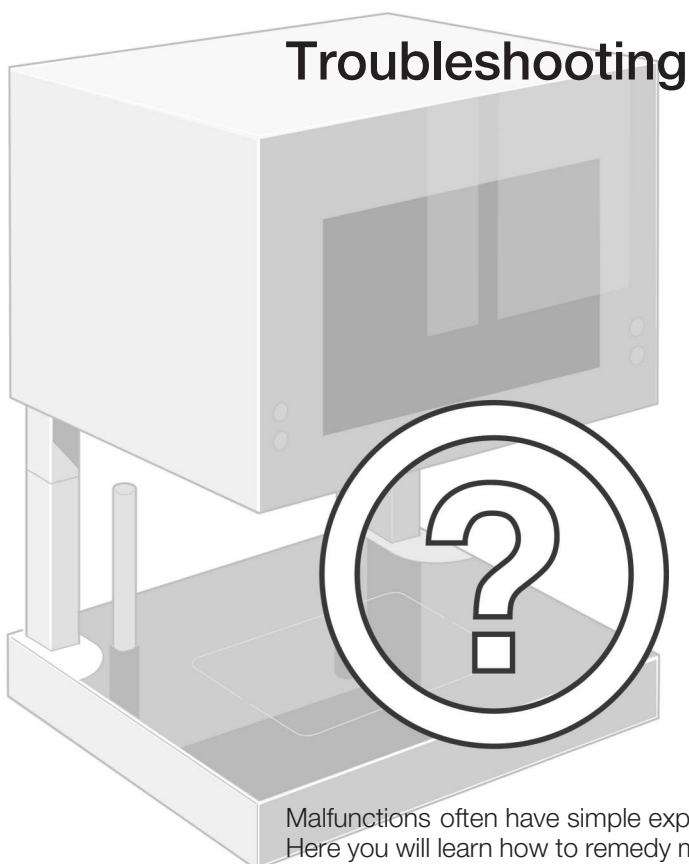
The small mark on the outside of the panel must be at the top right.

2. Hook in the front glass panel and push it down. (Fig. B)

Make sure that the lift-up floor buttons sit correctly in the openings in the front glass panel.



Do not use the oven again until the panels have been correctly fitted.



Malfunctions often have simple explanations. Here you will learn how to remedy minor malfunctions and how to reach the after-sales service.















# Rectifying minor faults yourself

Malfunctions often have simple explanations. Refer to the table before calling the after-sales service as you may be able to remedy the fault yourself.

## Malfunction table

If a dish does not turn out as you had hoped, refer to the section “Tested for you in our cooking studio”, where you will find plenty of cooking tips and tricks.

Problem	Possible cause	Remedial action/notes
The oven cannot be switched on.	The fuse is faulty.	Look in the fuse box and check that the fuse is in working order.
	Power cut.	Check whether other kitchen appliances are working.
	The oven is locked.	Hold the  button down until the  symbol in the display goes out.
“Set clock” appears in the status bar. The time displayed is not the current time. “Select language” appears in the settings area on the right.	Power interruption.	Turn the rotary selector to set the current time then press the  button. The language set remains unchanged following a power failure.
The oven cannot be opened. “Set clock” appears in the status bar. The time displayed is not the current time. “Select language” appears in the settings area on the right. The  symbol is displayed.	Power cut during self-cleaning.	Turn the rotary selector to set the current time then press the  button. The set language remains unchanged following a power failure. Wait until the cooking compartment has cooled down. The  symbol goes out. You can now open the oven again.

Problem	Possible cause	Remedial action/notes
The oven cannot be opened.	The lift-up floor function is locked by the automatic self-cleaning.	Wait until the cooking compartment has cooled and the  symbol goes out.
	The lift-up floor function is locked by the childproof lock.	Hold the  button down until the  symbol in the display goes out.
	The saved end position of the lift-up floor is very high.	Press the  open button again. Save the end position of the lift-up floor again or change the basic settings. See “This is your new oven”, <i>Saving the lift end position</i> .
The oven does not heat up or will not start.	The type of heating has not been recognised.	Set once again.
	The oven is not closed correctly.	Close the oven fully using the lift-up floor buttons.
	The oven is locked because self-cleaning is still underway.	Wait until the cooking compartment has cooled and the  symbol goes out.
The oven does not heat up. “Demo” is displayed in the status bar.	The oven is in demo mode.	Disconnect the fuse in the fuse box and then reconnect after approx. 20 seconds. Within the next 2 minutes hold the  button down for four seconds until “Demo” disappears from the status bar.
“Automatic switch-off” appears in the status bar.	Automatic switch-off has been activated. The oven switches off.	Press any button. The text disappears. You can make settings again.
The end position of the lift-up floor cannot be saved.	The oven was not closed correctly.	Close the oven fully using the lift-up floor buttons and save the end position of the lift-up floor again. See “This is your new oven”, <i>Saving the lift end position</i> .

Error messages with E

If an error message with E is displayed, press the ⏻ button. This cancels the error message. You may then have to reset the clock. If the error is shown again, call the after-sales service.

You may be able to take remedial action yourself if the following error messages are displayed.

Error message	Possible cause	Instructions/remedy
E011	The button was held down for too long or has become stuck.	Press all buttons individually. Check that the buttons are clean. If the error message remains, please contact the after-sales service.
E041	The cooling fan is faulty.	Press the ⏻ button. You can still use the oven if the error message reappears, but the temperature will not exceed approx. 250 °C. Call the after-sales service.
E115	The temperature in the cooking compartment is too high.	The oven locks. Wait until the cooking compartment has cooled down. Press the ⏻ button.
E711	A lift-up floor button has been held down for too long.	Press the ⏻ button.
	The lift-up floor button is stuck.	Press all lift-up floor buttons individually and check whether they are sticking. Press the ⏻ button.
	The front glass panel is not seated correctly.	Move the front glass panel slightly until the lift-up floor buttons are no longer stuck. Press the ⏻ button.



Risk of electric shock.  
Incorrect repairs are dangerous. Repairs may only be carried out by one of our trained after-sales technicians.

---

# Replacing the oven lightbulbs

If an oven lightbulb fails, it must be replaced. Heat-resistant replacement bulbs can be obtained from the after-sales service or specialist retailers. Only use these bulbs.



Risk of electric shock.  
Switch off the fuse in the fuse box.



Risk of burns.  
Only replace oven lightbulbs when the oven is cold.

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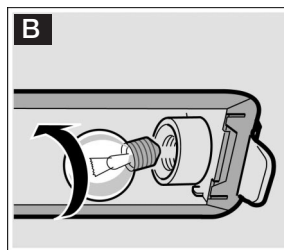
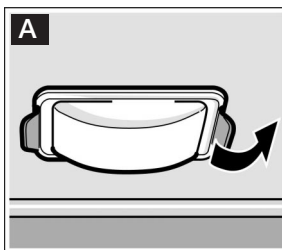
## Ceiling light

Only use a 40 watt bulb.

1. Switch off the fuse in the fuse box.
2. Place a tea towel on the ceramic to prevent damage.
3. Remove the glass cover. To do this, use your thumbs to push the metal mounting bracket backwards. (Fig. A)

Caution: Once one side has been released, the glass cover is loose. Hold it firmly.

4. Unscrew the bulb (fig. B) and replace with a bulb of the same type.



5. Refit the glass cover. To do this, insert the glass cover under the mounting bracket on one side and press the other side firmly until it engages.
6. Remove the tea towel from the ceramic and switch the fuse back on.

---

## Side lights

Only use 10 watt halogen bulbs.

Hold the halogen bulb with a clean, dry cloth. This will increase its service life.

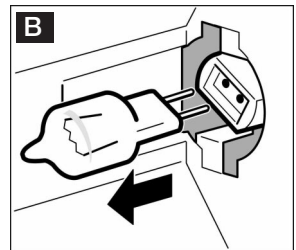
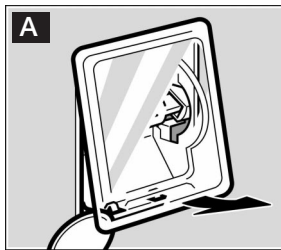
The left and right side lights are replaced in the same way.

1. Switch off the fuse in the fuse box.
2. Place a tea towel on the ceramic to prevent damage.
3. Remove the glass cover. To do this, open the glass cover from the bottom with your hand.

If it proves difficult to remove the glass cover, try using a spoon. (Fig. A)

4. Pull out the bulb, rather than unscrewing it, (fig. B) and replace with a bulb of the same type.

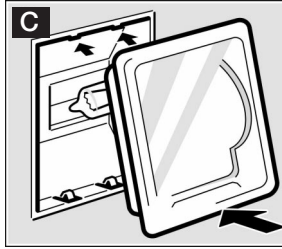
Make sure that the pins are in the correct position. Push the bulb in firmly.



5. Refit the glass cover.

Make sure that the curve in the glass is on the side on which the bulb is located.

Insert the glass cover at the top and press it down firmly at the bottom until it engages. (Fig. C)



6. Remove the tea towel from the ceramic and switch the fuse back on.

---

## Glass covers

You must replace a damaged glass cover.

Suitable glass covers may be obtained from the after-sales service. Please specify the E number and FD number of your oven.

---

## Opening the oven by hand

If the lift-up floor function fails, you can open the oven manually. This is useful if, for example, there is a power cut and you still have a dish in the oven.

You need one of the following 9 V E-block batteries to do so:

- Alkaline 6LR61, 6LF22 or 6AM6
- Zinc-carbon 6F22

## Before opening



Risk of burns.

The inside of the oven is very hot after use. Allow the oven to cool down fully.



Risk of burns due to explosion/deflagration.

Never open the oven during self-cleaning.



Risk of electric shock.

Switch off the fuse in the fuse box.

Only use the batteries indicated.

Other sources of voltage could damage the oven.

---

## Method

Do not move the lift-up floor down by more than 40 cm.

This could damage the lift drive.

1. Slide the front glass panel upwards and remove it to the front. (Fig. A)

Caution: the front glass panel is loose as soon as it is unhooked.

Hold it firmly.

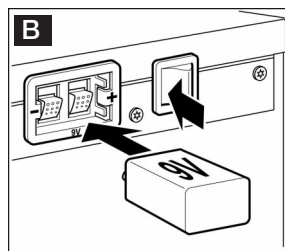
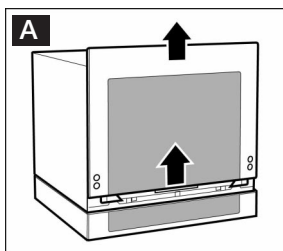
The lift-up floor buttons are also pushed upwards.

2. Press the 9 V battery onto the contacts at the top right of the oven.  
At the same time, press the toggle switch next to it on the right. (Fig. B)  
The lift-up floor moves down slowly.

Make sure that the polarity is correct:

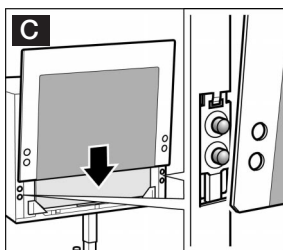
Left = negative -

Right = positive +



3. Refit the front glass panel and push it down.  
(Fig. C)

Make sure that the lift-up floor buttons sit correctly in the openings in the front glass panel.



When the lift-up floor buttons are functioning again, first close the oven. Then you can use the lift-up floor function again as usual.

---

## After-sales service

Our after-sales service is there for you if your oven should need to be repaired. You will find the address and telephone number of your nearest after-sales service centre in the phone book. The after-sales service centres listed will also be happy to advise you of a service point in your local area.

### E number and production number

If you contact our after-sales service, please specify the complete E number and complete FD number of your oven.

The rating plate bearing these numbers can be found on the bottom of the lift-up floor.

You can make a note of the numbers for your oven here to save you from searching for them when you need them.

E no.	FD no.
After-sales service ☎	



---

# Energy and environment tips

Here you can find tips on how to save energy when baking and roasting and how to dispose of your appliance properly.

---

## Saving energy

Only preheat the oven if this is specified in the recipe or in the operating instruction tables.

Use dark, black lacquered or enamelled baking tins. They absorb the heat particularly well.

As far as possible, try to avoid opening the oven while cooking, baking or roasting.

It is best to bake several cakes one after the other. The oven is still warm. This reduces the baking time for the second cake. You can also bake with 2 cake tins next to each other.

For longer cooking times, you can switch the oven off 10 minutes before the end of the cooking time and use the residual heat to finish cooking.

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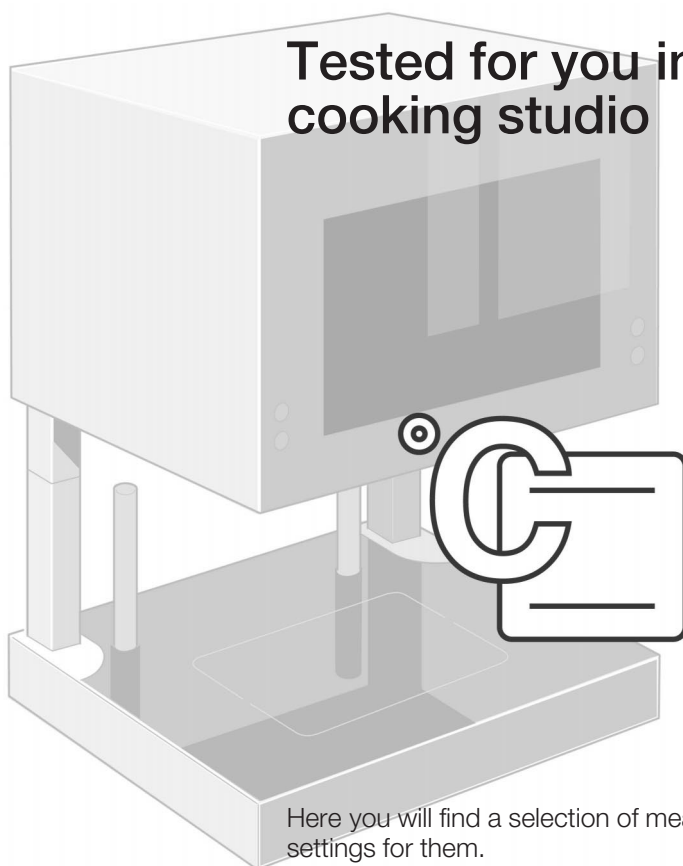
## Environmentally-friendly disposal



Dispose of packaging in an environmentally-friendly manner.

This appliance is labelled in accordance with European Directive 2002/96/EC on Waste Electrical and Electronic Equipment - WEEE.

The directive gives a framework for the collection and recycling of old appliances, which is valid across the EU.



**Tested for you in our  
cooking studio**

Here you will find a selection of meals and the ideal settings for them.  
You will receive many tips on the ovenware and preparation, as well as what to do if something goes wrong.

---

# Setting values and tips

The setting values apply to meals placed in a cold oven. This saves energy. Only preheat the appliance if the table specifies that you should do so. If you preheat the appliance, the baking times given are shortened by 5 to 10 minutes.

The temperature and duration depend on the quantity and consistency of the dish. This is why temperature ranges are given in the tables.

You should try the lower temperature first, since a lower temperature results in more even browning. You can increase the temperature next time if necessary.

The tips provide you with additional information. They will help you to improve the meal according to your tastes.

## Accessories

Before using the oven, remove any unnecessary accessories from the cooking compartment.

Use the accessories provided.

You can buy accessories and special accessories from the after-sales service or specialist retailers.

Baking trays and tins made from dark metal are the most suitable. Accessories and ovenware made of light-coloured metal or glass should be placed onto the ceramic itself.

Observe the information from the manufacturer.




If you wish to use silicone baking tins, use the information and recipes provided by the manufacturer as a guide. Silicone baking tins are often smaller than normal tins. The amount of mixture and recipe instructions may differ.

Do not place silicone baking tins directly onto the ceramic. They may melt slightly and become stuck to the ceramic.


Always use oven gloves to remove hot accessories or ovenware from the cooking compartment.

# Cakes and pastries

## Baking on one level











It is preferable to use  Top/bottom heating or  HydroBaking.  
If you want to bake using  3D hot air, insert the accessories at level 1 or 3.

## Baking on two levels




















Use  3D hot air.  
Insert the universal pan at level 1 and the baking tray at level 3. If baking cakes in tins, bake them on one level only.  
  
Baking trays that are placed in the oven at the same time will not necessarily be ready at the same time.












## Bread and bread rolls







Place bread dough directly onto the ceramic.  
  
When baking bread, preheat the oven unless instructed otherwise.  
  
Never pour water onto the ceramic while it is hot.

Cakes in tins	Ovenware	Level	Type of heating	Temperature in °C	Baking time in minutes
Sponge cake, simple	ring/loaf tin	1		150-170	50-60
Sponge cake, delicate (e.g. sand cake)	ring/loaf tin	1		140-160	60-70
Sponge flan base	flan tin	0		160-180	20-30
Fruit flan, delicate, sponge	springform/ring cake tin	1		150-170	45-55
Sponge base, 2 eggs Preheat	springform/flan tin	1		160-180	10-15
Sponge flan, 6 eggs Preheat	dark springform cake tin	1		160-180	30-40
Shortcrust pastry base with crust	dark springform cake tin	0		150-170	30-40
Fruit tart or cheesecake on pastry base*	dark springform cake tin	1		170-190	70-90
Ring cake	ring cake tin	1		150-170	60-70
Savoury cakes*	dark springform cake tin	0		170-190	50-60

\* After switching off the oven, leave it closed and allow the cakes to stand inside for approx. 20 minutes.

Cakes on trays	Accessories	Level	Type of heating	Temperature in °C	Baking time in minutes
Sponge with dry topping	baking tray	1		170-190	20-30
	universal pan + baking tray	1+3		150-170	30-40
Sponge with moist topping (fruit)	baking tray	2		170-190	25-35
	universal pan + baking tray	1+3		140-160	40-50
Yeast dough with dry topping	baking tray	1		180-200	20-30
	universal pan + baking tray	1+3		150-170	35-45
Yeast dough with moist topping (fruit)	baking tray	2		160-180	40-50
	universal pan + baking tray	1+3		140-160	50-60
Shortcrust pastry with dry topping	baking tray	1		180-200	20-30
Shortcrust pastry with moist topping (fruit)	universal pan	1		170-190	40-50
Swiss flan	universal pan	1		200-220	40-50
Swiss roll Preheat	universal pan	1		190-210	15-20
Plaited loaf with 500 g flour	universal pan	2		170-190	30-40
Stollen with 500 g flour	universal pan	2		180-200	50-60
Stollen with 1 kg flour	universal pan	2		170-190	60-80
Strudel, sweet	universal pan	1		180-200	60-70
Pizza	universal pan	1		210-230	25-35
	universal pan + baking tray	1+3		190-210	40-50
Tarte flambée preheating	universal pan	1		280-300	10-15




Small baked products	Accessories	Level	Type of heating	Temperature in °C	Baking time in minutes
Biscuits	baking tray	2		130-150	10-20
	universal pan + baking tray	1+3		120-140	25-35
Macaroons	baking tray	1		110-130	30-40
	universal pan + baking tray	1+3		100-120	40-50
Meringue	baking tray	1		70-90	100-150
Muffins	wire rack with muffin tray	1		180-200	20-30
Choux pastry	baking tray	1		210-230	30-40
Puff pastry	baking tray	1		180-200	25-35
	universal pan + baking tray	1+3		170-190	35-45
Leavened cake	universal pan	2		210-230	15-25
	universal pan + baking tray	1+3		160-180	25-35

Bread and bread rolls	Accessories	Level	Type of heating	Temperature in °C	Baking time in minutes
Preheat				300	8-10
Yeast bread w 1.2 kg flour	without	0		200	25-35
Preheat				300	8-10
Sourdough bread with 1.2 kg flour	without	0		200	35-45
Flatbread, preheat	without	0		300	10-15
Bread rolls	baking tray	2		220-240	25-35
Do not preheat					
Rolls made with SweetYstDough, preheat	baking tray	2		190-210	15-20
	universal pan + baking tray	1+3		150-170	20-25

## Baking tips

You want to bake following your own recipe.

Use similar items in the baking tables as a guide.

This way you will be able to establish whether the sponge cake is baked through.	Approximately 10 minutes before the end of the baking time specified in the recipe, stick a cocktail stick into the cake at the highest part. If the cocktail stick comes out clean, the cake is ready.
The cake collapses.	Use less fluid next time or set the oven temperature 10 degrees lower. Observe the specified mixing times in the recipe.
The cake has risen in the middle but has sunk around the edge.	Do not grease the edge of the springform cake tin. After baking, loosen the cake carefully with a knife.
The cake goes too dark on top.	Insert it at a lower level, select a lower temperature and bake the cake for a slightly longer period.
The cake is too dry.	When it is done, make small holes in the cake using a cocktail stick. Then drizzle fruit juice or an alcoholic drink over it. Next time, select a temperature 10 degrees higher and reduce the baking time.
The bread or cake (e.g. cheese-cake) looks good but is sticky on the inside (soggy with wet streaks).	Use slightly less fluid next time and bake for slightly longer at a lower temperature. For cakes with a moist topping, bake the base first. Sprinkle it with almonds or bread crumbs and then place the topping on top. Please follow the recipe and stick to the baking times.
The cake is unevenly browned.	Select a slightly lower temperature to ensure that the cake is baked more evenly. Bake delicate pastries on one level using  Top/bottom heating. Excess greaseproof paper can affect the air circulation. For this reason, always cut the greaseproof paper to fit the baking tray. When baking on one level using  3D hot air, insert the accessory at level 1 or 3.
The bottom of a fruit cake is too light.	Next time insert the cake one level lower.
The fruit juice overflows.	Next time, use the deeper universal pan.
Small baked products made out of yeast dough stick to one another when baking.	There should be a distance of approx. 2 cm around each item. This gives enough space for the item to expand nicely and turn brown on all sides.
You have used two levels. The items on one sheet are darker than on the other.	Always use  3D hot air to bake on two levels. Baking trays that are placed in the oven at the same time will not necessarily be ready at the same time. Insert the accessories at levels 1 and 3.
Condensation forms when you bake moist cakes.	Baking may result in the formation of water vapour, which escapes through the ventilation slots. The steam can condense on the front of adjacent cabinets and drip off as condensation. This is a normal physical process.

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## Meat, poultry, fish

### Notes regarding ovenware

You may use any heat-resistant ovenware.  
The universal pan is suitable for large roasts.

Glass ovenware is the most suitable. The lid of the roasting dish should fit well and close properly.

Add a little more liquid when using enamelled roasting dishes.

With roasting dishes made of stainless steel, browning is not so intense and the meat may be somewhat less well cooked. Increase the cooking times.

Always place the ovenware on the centre of the ceramic or rack.

Information in the tables:

Ovenware without lid = uncovered

Ovenware with lid = covered

Place hot glass ovenware on a dry mat after cooking.  
The glass could crack if placed on a cold or wet surface.

### Tips for roasting

Add a little liquid if the meat is lean. Cover the base of the ovenware with approx. ½ cm of liquid. Add a lot of liquid for pot roasts. Cover the base of the ovenware with 1-2 cm of liquid.

The amount of liquid depends on the type of meat and the material the ovenware is made of. If preparing meat in an enamelled roasting dish, it will need a little more liquid than if cooked in glass ovenware.

Roasting dishes made from stainless steel are not ideal. The meat cooks more slowly and browns less. Use a higher temperature and/or a longer cooking time.

### Tips for grilling

Place the food to be grilled directly on the wire rack. When grilling a single item, it is best to place it on the rack slightly off-centre.

To do this, also insert the universal pan at level 1. The meat juices are collected in the pan and the oven is kept cleaner.



Do not insert the baking tray or universal pan at level 4 or 5. The high heat will warp it, possibly resulting in damage.

As far as possible, the pieces of food you are grilling should be of equal thickness. This will allow them to brown evenly and remain succulent and juicy. Do not add salt to steaks until they have been grilled.

When grilling, preheat the oven for approx. 3 minutes, before putting the food in.

Turn the food after  $\frac{2}{3}$  of the stated time.








## Meat




















Turn pieces of meat halfway through the cooking time.








When the roast is ready, turn off the oven and allow it to rest for an additional 10 minutes. This allows better distribution of meat juices.

After cooking, wrap sirloin in aluminium foil and leave it to rest for 10 minutes in the oven.

For roast pork with a rind, score the rind in a crossways pattern, then lay the roast in the dish with the rind at the bottom.

Meat	Weight	Accessories and ovenware	Level	Type of heating	Temperature in °C, grill setting	Cooking time in minutes
<b>Beef</b>						
Pot-roasted beef	1.0 kg	covered	0		200-220	100
	1.5 kg		0		190-210	120
	2.0 kg		0		180-200	140
Fillet of beef, medium	1.0 kg	uncovered	0		200-220	60
	1.5 kg		0		190-210	80
Sirloin, medium	1.0 kg	uncovered	0		220-240	60
Steaks, 3 cm thick, medium		wire rack + universal pan	4+1		3	15

Meat	Weight	Accessories and ovenware	Level	Type of heating	Temperature in °C, grill setting	Cooking time in minutes
<b>Veal</b>						
Veal joint	1.0 kg	uncovered	0		190-210	100
	1.5 kg		0		180-200	120
	2.0 kg		0		170-190	140
Knuckle of veal	1.5 kg	uncovered	0		210-230	140
<b>Pork</b>						
Joint without rind (e.g. neck)	1.0 kg	uncovered	0		190-210	130
	1.5 kg		0		180-200	150
	2.0 kg		0		170-190	170
Joint with rind (e.g. shoulder)	1.0 kg	uncovered	0		200-220	140
	1.5 kg		0		190-210	160
	2.0 kg		0		180-200	190
Pork fillet	500 g	wire rack + universal pan	2+1		230-240	35
Pork joint, lean	1.0 kg	uncovered	0		190-210	120
	1.5 kg		0		180-200	140
	2.0 kg		0		170-190	150
Smoke-cured pork on the bone	1.0 kg	covered	0		210-230	75
Steaks, 2 cm thick		wire rack + universal pan	4+1		3	20
Pork medallions, 3 cm thick		wire rack + universal pan	4+1		3	15
<b>Lamb</b>						
Saddle of lamb on the bone	1.5 kg	uncovered	0		190-210	65
Boned leg of lamb, medium	1.5 kg	uncovered	0		170-190	110

Meat	Weight	Accessories and ovenware	Level	Type of heating	Temperature in °C, grill setting	Cooking time in minutes
<b>Game</b>						
Saddle of venison on the bone	1.5 kg	uncovered	0		200-220	50
Boned leg of roe venison	1.5 kg	uncovered	0		220-240	100
Roast game	1.5 kg	uncovered	0		180-200	140
Joint of venison	1.5 kg	uncovered	0		180-200	130
Rabbit	2 kg	uncovered	0		220-240	60
<b>Meat loaf</b>	made from 500 g meat	uncovered, on the wire rack	1		180-200	90
<b>Sausages</b>		wire rack + universal pan	4+1		3	12

Poultry

The weights indicated in the table refer to oven-ready poultry (without stuffing).

If you are grilling directly on the wire rack, you should also insert the universal pan at level 1. The meat juices are collected here and the oven is kept clean.















When cooking duck or goose, pierce the skin on the underside of the wings to allow the fat to escape.

Place whole poultry on the lower wire rack breast-side down. Turn after 2⁄3 of the time.

Turn roasts, such as rolled turkey joint or turkey breast, halfway through the cooking time.

Turn poultry portions after 2⁄3 of the time.

Poultry will turn out particularly crispy and brown if you baste it towards the end of the roasting time with butter, salted water or orange juice.

Poultry	Weight	Accessories and ovenware	Level	Type of heating	Temperature in °C, grill setting	Cooking time in minutes
Chicken, whole	1.2 kg	wire rack	2		220-240	60-70
Poulard, whole	1.6 kg	wire rack	2		210-230	80-90
Chicken, half	per 500 g	wire rack	2		220-240	40-50
Chicken portions	per 150 g	wire rack	2		210-230	30-40
Chicken portions	per 300 g	wire rack	2		210-230	35-45
Chicken breast	per 200 g	wire rack	2		3	30-40
Duck, whole	2.0 kg	wire rack	2		180-200	90-110
Duck breast	per 300 g	wire rack	2		240-260	30-40
Goose, whole	3.5-4 kg	wire rack	2		160-180	120-140
Goose legs	per 400 g	wire rack	2		220-240	40-50
Small turkey, whole	3.0 kg	wire rack	2		180-200	100-120
Rolled turkey joint	1.5 kg	uncovered, on the wire rack	1		200-220	110-130
Turkey breast	1.0 kg	covered	0		190-210	80-90
Turkey thigh	1.0 kg	wire rack	2		180-200	90-110

## Fish

Turn the pieces of fish after  $\frac{2}{3}$  of the grilling time.







There is no need to turn a whole fish. Place the whole fish into the oven in a “swimming position”, with the dorsal fin pointing upwards. Placing half a potato or a small oven-proof container in the stomach cavity of the fish will provide stability.

If you grill on the rack itself, insert the universal pan at level 1. The pan catches the juice and the oven stays cleaner.

For fish fillet, add a few tablespoons of liquid for steam.

Ensure that the fillet pieces do not overlap.

The information in the table applies to unbreaded fish.

Fish	Weight	Accessories and ovenware	Level	Type of heating	Temperature in °C, grill setting	Cooking time in minutes
Fish, whole	per 300 g (approx.)	wire rack	2		2	20-25
	1.0 kg	wire rack	2		200-220	40-50
	1.5 kg	wire rack	2		190-210	50-60
	2.0 kg	covered	0		190-210	70-80
Fish steak, 3 cm thick		wire rack	3		2	20-25
Fish fillet		covered	0		210-230	20-30

## Tips for roasting and grilling

The table does not contain information for the weight of the joint.	Select the next lowest weight from the instructions and extend the time.
How to tell when the roast is ready.	Use a meat thermometer (available from specialist shops) or carry out a “spoon test”. Press down on the roast with a spoon. If it feels firm, it is ready. If the spoon can be pressed in, it needs to be cooked for a little longer.
The roast is too dark and the crackling is partly burnt.	Check the shelf position and temperature.
The roast looks good but the juices are burnt.	Next time, use a smaller roasting dish or add more liquid.
The roast looks good but the juices are too clear and watery.	Next time, use a larger roasting dish and use less liquid.
Steam rises from the roast when basted.	This is normal and due to the laws of physics. The majority of the steam escapes through the steam outlet. It may settle and form condensation on the cooler switch panel or on the fronts of adjacent units.

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## Slow cooking

Slow cooking, also known as low-temperature cooking, is the ideal cooking method for tender pieces of meat that are to be cooked medium rare or à point. Meat remains very succulent and tender. The benefit of this cooking method is that it allows lots of leeway in your menu planning because slow-cooked meat is easy to keep warm.

### Suitable ovenware

Use a flat dish, e.g. a porcelain serving plate or an uncovered glass roasting dish.  
Always place the uncovered dish directly onto the ceramic.

### Method

1. Select  Slow cook and a temperature between 70 and 90 °C. Preheat the oven, placing the dish inside it to warm.
2. Rapidly heat a little fat in a pan. Sear the meat on all sides, even on the ends, and place immediately on the preheated dish.
3. Put the dish containing the meat back in the oven and slow cook. A slow-cooking temperature of 80 °C is ideal for most pieces of meat.

### Tips for slow cooking

Only use fresh, good-quality meat. Carefully remove sinews and fat from around the edge. Fat develops a strong, distinct taste during slow cooking.

Larger pieces of meat do not need to be turned.

Meat can be carved immediately following slow cooking. No standing time is required.












Due to the special cooking method, the meat looks pink, i.e. medium rare. This does not mean, however, that it is raw or not well done enough.

If you want to make gravy, cook the meat in covered ovenware. Please note that the cooking times will be reduced.

In order to check whether the meat is cooked, use a meat thermometer. A core temperature of 60 °C should be maintained for at least 30 minutes.

Table

All tender joints of poultry, beef, veal, pork and lamb are suitable for slow cooking. The slow cooking times depend on the thickness and the core temperature of the meat.









Dish	Weight	Level	Type of heating	Temperature in °C	Searing time in minutes	Slow-cooking time in hours
<b>Poultry</b>						
Turkey breast	1,000 g	0		80	6-7	4-5
Duck breast*	300-400 g	0		80	3-5	2-2½
<b>Beef</b>						
Joint of beef (e.g. rump) 6-7 cm thick	approx. 1.5 kg	0		80	6-7	4½-5½
Tenderloin, whole	approx. 1.5 kg	0		80	6-7	5-6
Sirloin, 5-6 cm thick	approx. 1.5 kg	0		80	6-7	4-5
Beef steaks, 3 cm thick		0		80	5-7	1½-2
<b>Veal</b>						
Joint of veal, 6-7 cm thick (e.g. topside)	approx. 1.5 kg	0		80	6-7	5-6
Fillet of veal	approx. 800 g	0		80	6-7	3-3½
<b>Pork</b>						
Lean joint of pork (e.g. loin) 5-6 cm thick	approx. 1.5 kg	0		80	6-7	5-6
Fillet of pork, whole	approx. 500 g	0		80	6-7	2½-3
<b>Lamb</b>						
Fillet of lamb loin, whole	approx. 200 g	2		80	5-6	1½-2
* For crispy skin, briefly fry the duck breast in a frying pan after slow cooking.						

# Tips for slow cooking


<b>Slow-cooked meat is not as hot as conventionally roasted meat.</b>	So that the roasted meat does not cool too fast, warm the plates and serve the gravy very hot.
<b>To keep slow-cooked meat warm.</b>	After slow cooking, turn the temperature down to 70 °C. Small pieces of meat can be kept warm for up to 45 minutes, larger pieces for up to 2 hours.

# Bakes, gratins, toast

The cooking information for a bake depends on the size of the dish and the depth of the bake. The figures in the table are only reference values.

Bakes	Accessories and ovenware	Level	Type of heating	Temperature in °C	Baking time in minutes
Bake, sweet	Ovenproof dish on the wire rack	0		170-190	45-55
Soufflé	Ovenproof dish	0		170-190	35-45
	Ramekins on the rack	1		190-210	20-25
Pasta bake	Ovenproof dish	0		180-200	30-40
Lasagne	Ovenproof dish	0		180-200	40-50
Potato gratin, raw ingredients, max. 4 cm deep	1 ovenproof dish on the rack	1		190-210	60-80
	2 ovenproof dishes, on the rack and ceramic	3+0		160-180	60-80
Toast with topping, 8 slices	Wire rack	3		3	5-10

# Preprepared products

When using  Speed, place the preprepared product directly onto the ceramic or in a baking tray on the ceramic.



Risk of fire.  
Never place greaseproof paper directly on the ceramic.


















If you line the accessories with greaseproof paper, make sure that the paper is suitable for these temperatures. Make sure the paper is a suitable size for the dish to be cooked.






The cooking result greatly depends on the quality of the food. Pre-browning and unevenness is sometimes already present on the raw product.

Observe the instructions on the packaging.

 = 3D hot air for levels 1 and 3

 = Speed for level 0, directly onto the ceramic

Dish	Accessories	Level	Type of heating	Temperature in °C, grill setting	Baking time in minutes
<b>Pizza, frozen</b>					
Pizza with thin base	without	0		270-300	10-20
	2 wire racks	1+3		180-200	20-30
Pizza with deep-pan base	without	0		230-280	15-25
	Universal pan + baking tray	1+3		170-190	25-35
Pizza baguette	without	0		230-280	15-25
Mini pizza	without	0		230-280	8-15
<b>Pizza, refrigerated</b>	Wire rack	1		180-200	15-25
<b>Potato products, frozen</b>					
Chips*	without	0		250-280	15-25
	Universal pan + baking tray	1+3		180-200	30-40
Croquettes	without	0		250-280	10-20
Rösti, stuffed potato pockets	without	0		250-280	10-20
<b>Baked items, frozen</b>					
Bread rolls, baguette (prebaked)	without	0		220-250	5-15
Pretzels (prebaked)	without	0		220-250	5-15
Pretzels (dough)	Baking tray	2		220-240	15-25

Dish	Accessories	Level	Type of heating	Temperature in °C, grill setting	Baking time in minutes
<b>Baked items, prebaked</b>					
Part-cooked rolls or part-cooked baguette	Baking tray	2		200-220	10-20
	Universal pan + baking tray	1+3		180-200	15-25
<b>Processed portions, frozen</b>					
Fish fingers	without	0		250-280	5-15
Chicken goujons, nuggets	without	0		250-280	10-20
<b>Strudel, frozen</b>	Universal pan	2		190-210	35-45
* Distribute evenly in one layer only.					

## Special dishes



Your appliance can be set to temperatures between 30 and 300 °C. 40 °C is equally useful for producing creamy yoghurt as it is for proving light yeast dough.

### Yoghurt

Bring milk (3.5 % fat) to the boil, allow it to cool to 45 °C and then stir in yoghurt. Transfer it to cups or small screw-top jars and leave covered on the ceramic. Prepare as described below.

### Proving dough

Prepare the yeast dough as usual. Place it in a heat-resistant ceramic dish and cover. Preheat the cooking compartment for 5-10 minutes. Switch off the appliance and place the dough on the rack for proving.

Dish	Ovenware	Level	Type of heating	Temperature in °C	Duration
Yoghurt	Place cups or screw-top jars onto the ceramic	0		40	6-8 hrs
Proving dough	Place heat-resistant ovenware on the rack	1		Preheat to 50 °C, then switch off the appliance	5 - 10 min.
				Place the yeast dough in the cooking compartment	20 - 30 min.



# Defrosting

Take frozen food out of its packaging and place in a suitable dish on the wire rack.

Please observe the instructions on the packaging.

The defrosting time will depend on the type and quantity of the food.

Place poultry on a plate with the breast side facing down.

Meal	Accessories	Level	Type of heating	Temperature in °C
<b>Delicate frozen food</b> e.g. cream cakes, buttercream cakes, gateaux with chocolate or sugar icing, fruit, etc.	Wire rack	1		30 °C
<b>Other frozen products</b> chicken, sausage and meat, bread and bread rolls, cakes and other baked items	Wire rack	1		50 °C

**Note** The oven light does not come on at temperatures of less than 60 °C. This enables precise temperature regulation.

# Keeping food warm with the oven open, melting


You can use the ceramic to keep food warm with the oven open, to melt chocolate or butter, or dissolve gelatine.

III “Keep warm, open” is best suited to food kept covered in ovenware. The gentle heating will prevent the meal from overheating or drying out.

Melting times depend on the type and amount of food.

Do not use aluminium foil or plastic containers when melting food. They will melt to the surface.

Notes

☐ “Keep warm, open” has no adjustable heating levels. You cannot change the end time. This type of heating can only be started when the oven is open. The lift-up floor function is disabled while this type of heating is in use, and the  symbol appears in the display.

Preparation	Ovenware	Level	Type of heating
Keep warm with oven open	heat-resistant dishes	0	☐
Melting, dissolving e.g. chocolate, butter, gelatine	heat-resistant dishes	0	☐

Drying

Use unblemished fruit and vegetables only and wash them thoroughly.





Drain off the excess water, then dry them.

Insert the universal pan at level 1 and the rack at level 3.

Line the universal pan and the wire rack with greaseproof or parchment paper.

Turn very juicy fruit or vegetables several times.

Remove fruit and vegetables from the paper as soon as they have dried.

Dish	Accessories	Level	Type of heating	Tempera- ture in °C	Duration in hours
600 g of apple rings	Universal pan + rack	1+3		80	approx. 5
800 g of pear slices	Universal pan + rack	1+3		80	approx. 8
1.5 kgs of damsons or plums	Universal pan + rack	1+3		80	approx. 8-10
200 g of herbs, washed	Universal pan + rack	1+3		80	approx. 1½

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# Preserving

## Preparation

The jars and rubber seals must be clean and intact. If possible, use jars of the same size. The information in the table is for round, one-litre jars.

Caution. Do not use jars that are larger or taller than this. The lids could crack.

Only use fruit and vegetables in good condition. Wash them thoroughly.

Place the fruit or vegetables in the jars. Wipe the top of the jars again if necessary. They must be clean. Place a damp seal and a lid on each jar. Seal the jars with the clips.

Place no more than six jars in the cooking compartment.

The times given in the tables are a guide only. The time will depend on the room temperature, number of jars, and the quantity and temperature of the contents. Before you switch off the appliance or change the cooking mode, make sure that the contents of the jars are bubbling as they should.

## Setting procedure

1. Insert the universal pan at level 1. Arrange the jars on it so that they do not touch each other.
2. Pour ½ litre hot water (approximately 80 °C) into the universal pan.
3. Close the oven.
4. Set ☐ Bottom heating.
5. Set the temperature to between 170 and 180 °C.
6. Start.

## Preserving fruit

After approximately 40 to 50 minutes, small bubbles begin to form at short intervals. Switch off the oven.

After 25 to 35 minutes of residual heat, remove the preserving jars from the cooking compartment. If they are allowed to cool for longer in the cooking compartment, germs could multiply, promoting acidification of the preserved fruit. Switch off the oven.

Fruit in one-litre jars	When it starts to bubble	Residual heat
Apples, redcurrants, strawberries	switch off	approx. 25 minutes
Cherries, apricots, peaches, gooseberries	switch off	approx. 30 minutes
Apple purée, pears, plums	switch off	approx. 35 minutes

Preserving vegetables

Once small bubbles begin to form in the jars, reduce the temperature to approximately 120 to 140 °C for 35 to 70 minutes, depending on the type of vegetable. Then switch off the oven and use the residual heat.

Vegetables with cold water in one-litre jars	When it starts to bubble	Residual heat
Gherkins	-	approx. 35 minutes
Beetroot	approx. 35 minutes	approx. 30 minutes
Brussels sprouts	approx. 45 minutes	approx. 30 minutes
Beans, kohlrabi, red cabbage	approx. 60 minutes	approx. 30 minutes
Peas	approx. 70 minutes	approx. 30 minutes

Taking out the jars

Do not place the hot jars on a cold or wet surface. They could suddenly burst.

# Acrylamide in foodstuffs

Which foods are affected?

Acrylamide is mainly produced in grain and potato products heated at high temperatures, such as potato crisps, chips, toast, rolls, bread, fine baked goods (biscuits, gingerbread, cookies).

Tips for keeping acrylamide to a minimum when preparing food	
General	Keep cooking times to a minimum. Cook meals until they are golden brown, but not too dark. Large, thick pieces of food contain less acrylamide.

**Tips for keeping acrylamide to a minimum when preparing food**

Baking	Maximum 200 °C with top/bottom heating, maximum 180 °C with 3D hot air or hot air.
Biscuits	Maximum 190 °C with top/bottom heating, maximum 170 °C with 3D hot air or hot air. Egg or egg yolk reduces the production of acrylamide.
Oven chips	Spread out a single layer evenly on the baking tray. Bake at least 400 g per baking tray so that they do not dry out.

Test dishes





These tables have been produced for test institutes to facilitate the inspection and testing of the various appliances.






Conforms to EN/IEC 60350 and DIN 44547.

Baking

Apple pie:  
Place springform cake tins diagonally next to each other.



Tinplate springform cake tins:  
Baking times may increase by 5 to 10 minutes.  
Tins can also be placed directly onto the ceramic.

Dish	Accessories and ovenware	Level	Type of heating	Temperature in °C	Baking time in minutes
Viennese whirls	Baking tray	1		160-180	20-30
	Baking tray + universal pan	3+1		140-160	35-45
Small cakes 15 per tray	Baking tray	2		160-180	20-30
preheat	Universal pan + baking tray	1+3		140-160	20-30

Dish	Accessories and ovenware	Level	Type of heating	Temperature in °C	Baking time in minutes
Hot water sponge cake	Springform cake tin on the wire rack	1		160-180	30-40
	Springform cake tin on the wire rack	1		150-170	30-40
Yeast cakes on a baking tray	Universal pan	2		160-180	40-50
	Universal pan + baking tray	1+3		140-160	50-60
Apple pie	Wire rack + 2 springform cake tins, dia. 20 cm	1		190-210	60-70

## Grilling

When placing food directly onto the rack, insert the universal pan at level 1 as well. The liquid is collected here, keeping the oven cleaner.

Dish	Accessories and ovenware	Level	Type of heating	Grill setting	Cooking time in minutes
Toast Preheat grill for 10 minutes	Wire rack + universal pan	4+1		3	1-2
Beefburgers x 12* do not preheat	Wire rack + universal pan	3+1		3	25-30

\* Turn after  $\frac{2}{3}$  of the time.